

Savelberg Experience

AMUSE BOUCHE

Tomato | Crème Fraîche | Trout Roe
Macaron | Foie Gras | Truffle
Crab Pearl | Black Pepper Gel | Tom Yum powder
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

SCALLOP

Scallop | Kohlrabi | Dashi Vinaigrette | Royal Oscietra Caviar
Citrus Oil

or

FABERGÉ EGG

Veal Tartare | Royal Oscietra Caviar | Crème Fraiche | Apple | Shallot

WHITE ASPARAGUS RING

White Asparagus | Hollandaise | Trout Roe | Asparagus Bavarois
Pine Nut

LANGOUSTINE

Langoustine | Leek | Kumquat | Lemongrass Consomme

NORTH SEA TURBOT

Turbot | Mussel | Fennel | Black Garlic | Saffron Foam

GUINEA FOWL

Charcoal Grilled | Stuffed Morel | Truffle Mousse | Parsnip Puree
Baby Kale | Pickled Onion | Perigord Truffle Jus

or

TAJIMA WAGYU A5

Grilled Tajima Wagyu | Jerusalem Artichoke | Broccolini | Pearl onion
Beef Jus
EXTRA 800 B

LYCHEE GRANITA

Lychee Granite | Raspberry Coulis | Vanilla

RHUBARB

Rhubarb Confit | Rhubarb Chutney | Yoghurt | Pistachio
Rocket Ice Cream

5,400

Extra Menu

FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream
15g. 1,900 / 30g. 3,500

CAVIAR LANGOUSTINE

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche
Blini | Spinach
10g. 2,400

MACARON CAVIAR

Royal Oscietra Caviar | Crème Fraîche | Macaron
10 g. 1,500

Vegetables Menu

AMUSE BOUCHE

Tomato | Crème Fraîche | Basil oil
Macaron | Crème Fraîche | Tarragon | Chives
Potato Pearl | Black Pepper Gel | Tom Yum powder
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

WHITE ASPARAGUS RING

White Asparagus | Hollandaise | Asparagus Bavarois | Pine Nut

ONION

Onion Royale | Morel Mushroom | Peas | Morel Sauce

JERUSALEM ARTICHOKE

Grilled Jerusalem Artichoke | Different Texture of Artichoke

LEEK

Grilled Leek | Citrus Ponzu | Pistachio

WHITE ASPARAGUS TRADITIONNELLE

White Asparagus | Beurre Blanc Sauce | Chives

LYCHEE GRANITA

Lychee Granita | Raspberry Coulis | Vanilla

FOREST MUSHROOM

White Chocolate Mousse | Vanilla Mousse | Yogurt Mousse
Pistachio Sponge Cake | Chocolate Crumble | Cherry Mousse
Cherry & Yuzu Gel | Marshmallow

4,000

Extra Menu

WHITE ASPARAGUS TRADITIONNELLE

White Asparagus | Beurre Blanc Sauce | Chives
1,600

DUTCH CHEESE

Tynjetaler Friese Gatenkaas
Rotterdamsche Oude Geit
Kaas Kanter Leidse Oud
Boeren Goudse Opleg Boerenkaas
Kaas Nagel Oud Kanter

850



4+ Courses Menu (Lunch)

AMUSE BOUCHE

Tomato | Crème Fraîche | Trout Roe
Macaron | Foie Gras | Truffle
Crab Pearl | Black Pepper Gel | Tom Yum powder
Cucumber Brunoised | Cucumber Granita | Ginger Yogurt Foam

STARTER

SCALLOP

Scallop | Kohlrabi | Dashi Vinaigrette | Royal Oscietra Caviar
Citrus Oil

FABERGE EGG

Veal Tartare | Royal Oscietra Caviar | Crème Fraiche | Shallot | Apple

WHITE ASPARAGUS RING

White Asparagus | Hollandaise | Trout Roe | Asparagus Bavarois
Pine Nut

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MAIN COURSE

GUINEA FOWL

Charcoal Grilled | Stuffed Morel | Truffle Mousse | Parsnip Puree
Baby Kale | Pickled Onion | Perigord Truffle Jus

NORTH SEA TURBOT

Turbot | Mussel | Fennel | Black Garlic | Saffron Foam

WHITE ASPARAGUS TRADITIONNELLE

White Asparagus | Beurre Blanc | Chives

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LYCHEE GRANITA

Lychee Granita | Raspberry Coulis | Vanilla

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DESSERT

RHUBARB

Rhubarb Confit | Rhubarb Chutney | Yoghurt | Pistachio
Rocket Ice Cream

FOREST MUSHROOM

White Chocolate Mousse | Vanilla Mousse | Yogurt Mousse | Pistachio Sponge Cake
Chocolate Crumble | Cherry Mousse | Cherry & Yuzu Gel | Marshmallow

DUTCH CHEESE

3,200

Prices are in Baht and subject to 10% service charge and applicable government tax