

# Savelberg Experience

## AMUSE BOUCHE

Tomato Mousse | Basil | Fermented Tomato | Anchovy  
Macaron | Foie Gras | Truffle  
Crab Pearl | Black Pepper Gel | Tom Yum powder  
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

## BLUE CRAB

Royal Oscietra Caviar | Avocado Mousse | Parmesan Crisp  
*(2022 Sauvignon Blanc, Opawa River, Marlborough, New Zealand)*

or

## FOIE GRAS

Peppermint Jelly | Frisee | Fresh Raspberry | Raspberry Gel | Raspberry Sauce  
*(2022 Bussaba Natural Sweet Wine, GranMonte, Khao Yai, Thailand)*

## SCALLOP

Yuzu Jelly | Yuzu Beurre Blanc | Sweet & Sour Lotus Upper Roots | Snap Pea  
*(2021 Whispering Angel, Caves D'ECLANS, Provence, France)*

## LANGOUSTINE

Tomato Confit | Kumquat | Tomato Coulis | Rosemary Oil  
*(2017 Meursault 'Le Limozin', Domaine Buisson Battault, Burgundy, France)*

## NORTH SEA TURBOT

Grilled Fennel | Fennel Salad | Dill Vinaigrette  
*(2010 Echezeaux 'Grand Cru', Domaine Jacques Prieur, Burgundy, France)*

## ANJOU PIGEON

Pate | Seaweed Mashed Potato | Carrot Puree | Grapes  
Vanilla Sauce  
*(2016 Chateau Cantemerle, 'Seme Cru Classe', Haut-Medoc, Bordeaux, France)*

## LYCHEE GRANITA

Lychee Granite | Raspberry Coulis | Vanilla

## BLUEBERRY

Blueberry Spheres | Crumble | Blueberry Meringue | Cream Cheese Mousse  
Greek Yoghurt Ice Cream  
*(2015 Chateau Jany, Sauternes, France)*

or

## CHERRY

Bailey's Mousse | Cherry Compote | Matcha | White Chocolate  
*(2015 Chateau Jany, Sauternes, France)*

*Chef's selection of Dutch Cheese is available*

5,400

*(Wine Pairing 4,300)*

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

## BEETROOT

Beetroot | Almond Foam | Blueberry | Lemon Gel

## ONION

Onion Royale | Morel Mushroom | Peas | Morel Sauce

## JERUSALEM ARTICHOKE

Jerusalem Artichoke Risotto | Pickled Artichoke | Artichoke Crisps

## LEEK

Grilled Leek | Citrus Ponzu | Pistachio

## CARROT MOSAIC

Baby Carrot | Carrot Stem Powder | Carrot Puree | Carrot Vinaigrette  
Parsley Oil

## 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

## 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 Mousse | Basil | Fermented Tomato | Anchovy  
Macaron | Foie Gras | Truffle  
Crab Pearl | Black Pepper Gel | Tom Yum powder  
Cucumber Brunoised | Cucumber Granita | Ginger Yogurt Foam

\*\*STARTER\*\*

### BLUE CRAB

Royal Oscietra Caviar | Avocado Mousse | Parmesan Crisp

### FOIE GRAS

Peppermint Jelly | Frisee | Raspberry | Raspberry Gel | Raspberry Sauce

### SCALLOP

Yuzu Jelly | Yuzu Beurre Blanc | Sweet & Sour Lotus Upper Roots | Snap Pea

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\*\*MAIN COURSE\*\*

### FRENCH QUAIL

Foie Gras | Australian Black Winter Truffle (Tuber Melanosporum) | Baby Kale  
Parsnip | Mustard Seeds | Truffle Sauce

### NORTH SEA TURBOT

Turbot | Grilled Fennel | Fennel Salad | Dill Vinaigrette

### CARROT MOSAIC

Baby Carrot | Carrot Stem Powder | Carrot Puree | Carrot Vinaigrette  
Parsley Oil

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### LYCHEE GRANITA

Lychee Granita | Raspberry Coulis | Vanilla

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\*\*DESSERT\*\*

### BLUEBERRY

Blueberry Spheres | Crumble | Blueberry Meringue | Cream Cheese Mousse  
Greek Yoghurt Ice Cream

### CHERRY

Bailey's Mousse | Cherry Compote | Matcha | White Chocolate

### 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