

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)

PASSIONFRUIT GRANITA

Passionfruit Granita | Caramelized Pineapple | Maple Foam

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

CARROT MOSAIC

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

JERUSALEM ARTICHOKE

Jerusalem Artichoke Risotto | Pickled Artichoke | Artichoke Crisps

LEEK

Grilled Leek | Citrus Ponzu | Pistachio

WHITE BEANS & WHITE TRUFFLE

Piedmont White Truffle (Tuber Magnatum) 5g.
White Beans Puree | Carrot Brunoise | Fennel Brunoise | Leek

PASSIONFRUIT GRANITA

Passionfruit Granita | Caramelized Pineapple | Maple Foam

FOREST MUSHROOM

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

4,500

Extra Menu

WHITE BEANS & WHITE TRUFFLE

Piedmont White Truffle (Tuber Magnatum)
White Beans Puree | Carrot Brunoise | Fennel Brunoise | Leek
1g. 300

DUTCH CHEESE

Chef's selection of Dutch Cheese

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

.....

MAIN COURSE

GUINEA FOWL

Charcoal Grilled | Baby Corn | Corn Mousse | Morel | Coffee Emulsion | Morel Sauce

NORTH SEA TURBOT

Turbot | Grilled Fennel | Fennel Salad | Dill Vinaigrette

.....

PASSIONFRUIT GRANITA

Passionfruit Granita | Caramelized Pineapple | Maple Foam

.....

DESSERT

CHERRY

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

FOREST MUSHROOM

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