

Savelberg & Experience

7 - Course

AMUSE BOUCHE

Macaron | Foie Gras | Truffle
Beetroot | Yoghurt
Shrimp Tart | Shrimp Mayonnaise | Lemon Gel
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

BLUE CRAB with ROYAL OSCIETRA CAVIAR (1,600)

Pomelo | Lime Vinaigrette | Lemon Gel | Caviar 10g. | Crème Fraiche
(NV Nicolas Feuillatte 'Reserve Exclusive Rose' Brut, Chouilly, Champagne, France)

WHITE ASPARAGUS (850)

White Asparagus Mousse | Hollandaise | Pine Nut | Trout Roe
(2020 Riesling Alsace Grand Cru 'Spiegel', Lucien Albrecht, France)

LANGOUSTINE (1,400)

Baby Carrot | Gooseberry | Gooseberry Sauce
(2018 Sancerre 'La Montee de Saint Romble', Julien et Clement Raimbault, Loire Valley, France)

WILD NORTH SEA TURBOT (1,200)

Mashed Potato | Pomme Souffle | Tarragon Vinegar | Potato Sauce | Chives
(2020 Chardonnay, Raupo Vineyard by Eaton, Marlborough, New Zealand)

VEAL TENDERLOIN (1,900)

Cauliflower Puree | Kale | Romanesco | Truffle Beurre Blanc
(2017 Nuits-Saint-Georges 'Premier Cru', Domaine Jean Chauvenet, Cotes de Nuits, Burgundy, France)

PASSIONFRUIT GRANITA

CHOCOLATE CAVIAR (900)

Chocolate Tart | Chocolate Mousse | Yellow Marian Plum | Chocolate Caviar
Madagascar Vanilla Ice Cream
(Sherry – Gonzalez Byass 'Nectar' – Pedro Ximenez, Jerez, Spain)

5,800

(Wine Pairing 4,300)

Single prices are for a la carte

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

Savelberg Vegetarian

7-Course

AMUSE BOUCHE

Macaron | Crème Fraîche | Herbs
Beetroot | Yoghurt
Tomato Tart | Yuzu Gel | Chives
Cucumber Brunoise | Cucumber Granita | Ginger Yoghurt Foam

BEETROOT (800)

Beetroot | Strawberry | Strawberry Vinaigrette

WHITE ASPARAGUS (850)

White Asparagus Mousse | Hollandaise | Pine Nut

PUMPKIN (800)

Pumpkin Salad | Pumpkin Puree | Pumpkin Seed | Beurre Blanc

RED CABBAGE (800)

Red & Green Cabbage Roulade | Apple & Cranberry Gel | Hazelnut

CELERIAC (1,600)

Celeriac | Truffle | Parmesan | Leek Sauce | Dill Oil

PASSIONFRUIT GRANITA

FOREST MUSHROOM (1,200)

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

4,500

MORE A LA CARTE

Starter

FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream
15g. 1,900 / 30g. 3,800

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

Main Course

MONKFISH

Onion Compote | Pearl Onion | Truffle Sauce
2,200

GUINEA FOWL

Hazelnut | Green Cabbage | Morel Mushroom | Parsnip Puree | Cranberry Gel
1,900

WHITE ASPARAGUS TRADITIONNELLE

Beurre Blanc | Chives
1,600

Dessert

DUTCH CHEESE

850

*1995 Taylor's Vintage Port (800)

MANGO

Mango Sticky Rice | Pandan Jelly | Salted Coconut Milk Ice Cream | Mango Egg Yolk | Rice Crisp
850

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