

# Savelber& 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)*

### DUTCH WHITE ASPARAGUS (850)

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

### DANISH 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 (1,400)

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

### FRENCH GUINEA FOWL (1,900)

Hazelnut | Green Cabbage | Parsnip Puree | Cranberry Gel | Truffle Sauce  
*(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 Yogurt 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

*Vegetarian menu requires 24-hour notice in advance*

## 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

#### FRENCH 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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