

Savelber& Experience

7 - Course

AMUSE BOUCHE

Macaron | Foie Gras | Truffle
Beetroot | Yoghurt
Shrimp | Rice Cracker | Lobster & Seafood Mayonnaise
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

HAMACHI – PACIFIC YELLOWTAIL (1,100)

Fresh orange | Dried Apricots | Carrot & Orange Gel | Hazelnuts Caramelized | Apricots Sauce
(2020 Riesling Alsace Grand Cru 'Spiegel', Lucien Albrecht, France)

HOKKAIDO SCALLOP (1,200)

Mango | Red Chili | Orange Jelly | Quinoa | Citrus Sorbet
(2018 Sancerre 'La Montee de Saint Romble', Julien et Clement Raimbault, Loire Valley, France)

WILD NORTH SEA TURBOT (1,400)

Mashed Potato | Epoisses | Pomme Souffle | Girolles Sauce | Chives
(2019 Puligny – Montrachet 1er Cru, Sous Le Puits, Maison Verget, Burgundy, France)

ROUGIE FOIE GRAS (1,100)

Fresh Orange | Dried Apricots | Carrot & Orange Gel | Caramelized Hazelnut | Apricot Sauce
(2023 Bussaba 'Natural Sweet Wine' GranMonte, Khao Yai, Thailand)

ANJOU PIGEON (2,200)

Beetroot | Pate | Strawberry | Strawberry Vinaigrette | Madagascar Vanilla Sauce
(2020 Xige Estate N50, Ningxia, China)

KIWI & APPLE GRANITA

RED CROWN (950)

Cherry | Almond Mousse | Puff Pastry
Amaretto Di Saschira | Cherry Sauce
(2021 Goldtropfchen Riesling Spatlese, Nik-Weis – St. Urbans-Hof, Mosel, Germany)

5,800

(Wine Pairing 3,800)

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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Lunch Menu

AMUSE BOUCHE

Macaron | Foie Gras | Truffle
Beetroot | Yoghurt
Shrimp | Rice Cracker | Lobster & Seafood Mayo
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

GRILLED SCALLOP

Green & Purple Pickled Radish | Yuzu Vinaigrette | Trout Roe | Chive Oil

GAZPACHO

Iberico Ham | Crouton | Cucumber

WILD NORTHERN SEA TURBOT

Mashed Potato | Pomme Souffle | Girolles Sauce | Chives

Or

FRENCH GUINEA FOWL

Hazelnut | Green Cabbage | Celeriac Puree | Cranberry Gel | Truffle Sauce

KIWI & APPLE GRANITA

FOREST MUSHROOM

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

Or

RED CROWN

Cherry & Raspberry | Almond Mousse | Raspberry Mousse | Puff Pastry
Amaretto Di Saschira | Cherry Sauce

2,600

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