

CITY

Elevate your dining experience with a delightful 3-course or 5-course set menu, where every bite is

DINING UNDER THE STARS

a journey towards a memorable dinner.

Executive Chef Ryan Dadufalza will take you on a culinary journey from the earth and the sea to the sky,

crafting dishes that are a true delight for the senses.

3-COURSE THB 3,500++ per couple

5-COURSE THB 4,000++ per couple

that promises to be nothing short of magical.

Come and join us for an exquisite dining experience



Royal Thai Garden Roasted, pickled and puree vegetables Pumpkin mousse, tapioca cracker Garden herbs, smoked onion cream

3 - COURSE SET MENU THB 3,500++ per couple

Amuse Bouche
Ma haw | Pla heang taeng mo | Miang kham

Charcoal Beef

Australian Wagyu striploin,
Grilled seasonal vegetables, nam jim jaew
Stone bowl bread, wood sorrel and anchovy butter

Mango Sticky Rice
Coconut cream

Petit Fours

Mascarpone pavlova | Pistachio choux cream
Summer pudding

5 - COURSE SET MENU

Amuse Bouche Ma haw | Pla heang taeng mo | Miang kham

THB 4,000++ per couple

Royal Thai Garden Roasted, pickled and puree vegetables Pumpkin mousse, tapioca cracker Garden herbs, smoked onion cream

Caviar and Tartare
Otoro, sourdough crisp, marinated egg yolk

Charcoal Beef Australian Wagyu striploin, Grilled seasonal vegetables, nam jim jaew Stone bowl bread, wood sorrel and anchovy butter

> Mango Sticky Rice Coconut cream

Tom Yum Cappuccino
Charcoal river prawn, king oyster mushroom, parmesan foam

Petit Fours

Mascarpone pavlova | Pistachio choux cream

Summer pudding

Price is in Thai Baht and subject to 10% service charge and 7% government tax

Sec.

