

## 6 SERVINGS

THB 4 200++

Choose one dish per category.  
Bread and petit four are included.

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## PAIRING

### Wine pairing

6 glasses  
THB 2 500++

### Non alcoholic pairing

6 glasses  
THB 1 500++

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## SUPPLEMENT SERVINGS

### Oyster »63.4c«

spicy pumpkin condiment, smoked cream, finger lime, & sea buckthorn oil  
THB 250++

### 30g Villa Frantzén caviar “Prestige Selection”

jackfruit & coconut waffles, sour cream, dried nori & beurre noisette  
THB 1 950++

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## ONE

### Beef tartar & black garlic

cucumber, coriander & mint pistou

### Cured Norwegian salmon & beer poched king crab

dill, ponzu, avocado, horseradish & sour cucumber

## TWO

### Cauliflower chawanmushi

yeasted mushroom tea, lime, toasted hay oil, lemon thyme & split peas

### Jerusalem artichokes & Kalix vendace roe

flowering chives, vinaigrette of cold-pressed rapeseed oil, bbq onions & fresh cream

## THREE

### Grilled scallops & fermented parsnips

truffle dashi, green onions & almond oil

### Beef consommé & foie gras wontons

scallions, enoki, thyme and ginger oil

## FOUR

### Baked cod & kohlrabi

goat cheese beurre blanc, trout roe, rosemary & seaweed oil

### Celeriac & pickled shiitake mushroom

Saké braised oyster mushroom, mustard seeds & garden cress

## FIVE

### Grilled duck & endive

truffle, pear & sauce périgourdine

### Chicken »pôche-grillé« & burned cream

leeks, ramson capers & lemongrass vierge

## SIX

### Blood orange sorbet

oolong mousse, pomelo & roasted hazelnuts

### Smoked ice cream »2.0«

toasted pecans, bitter cacao nibs, tar syrup & salted clove fudge

### Coconut & lemongrass sorbet

tomato & raspberry compote, rose water & pine