

Special Valentine's Menu

(Per person 1,950++ THB excluding wines)

1st Course

Sutter Home Moscato : 180 🍷

Amuse - Bouche

sea bass from "SPAIN", artichoke,
chervil, thyme foam

2nd Course

Danzante Pinot Grigio : 180 🍷

Langoustine

pan seared langoustine, edamame',
cauliflower puree', crispy sweet potato

Or

Cherry Tomato On Vine

fresh cherry tomato, burrata cheese, baby
rocket, micro, balsamic cream

3rd Course

Santoro Chardonnay : 180 🍷

Blue Crab Bisque Soup

light blue crab bisque, crab meat, river
prawns, tomato, parsley, olive oil

Or

Simple Braised Beef Cheek & Rigatoni Pasta

braised beef cheek, ragout with rigatoni
pasta, cherry tomato, parmesan foam,
truffle essence

4th Course

Sutter Home Sauvignon Blanc : 200 🍷

Steamed & Roasted Snow fish

capsicum puree', green pea, kalamata,
caper flower, edible flowers, balsamic and
red wine drop

or

Wolf Blass Eaglehawk Merlot : 200 🍷

"M B 6" Wagyu Striploin

ratte potato, baby carrot, morel
mushroom emulsion, shiraz sauce,
micro green

5th Course

Sutter Home Moscato : 180 🍷

Sweet Heart Chocolate

banana, coconut, apple, raspberry, mint,
coconut ice-cream

Or

"Valentine" Strawberry Mousse

orange, blue berry, meringues,
strawberry, berry sherbet

All prices are subjected to 10% service charge and 7% government tax.