



CHEF'S EXCLUSIVE SELECTION

Charcoal kissed yellowtail

ajoblanco, fennel, grapes

790++

Angus beef carpaccio

sautéed morels, truffle parmesan custard, fresh truffle

1,100++

Josper grilled dry aged wagyu picanha

black garlic and peppercorn sauce, pickled grilled baby onions

1,200++

72h slow cooked angus short rib

demi-glance, sautéed kale, gremolada

1,300++

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inquire with senior management if you have any dietary restriction, allergies or special considerations.