

Signature Menu

by Chef Bart

5 COURSE DINNER WITH WINE PAIRING

THB 3,000++ per person

THB 2,500++ per person food only

Ahi tuna tartare

Heritage tomato, lemon brioche

Paired with a Tyrrell's Old Winery, Semillon Sauvignon Blanc 2013

Porcini ravioli

Hazelnut & rocket pesto, earl grey & mushroom tea

Paired with a Oxford Landing, Chardonnay 2014

Roasted wild snapper

Artichoke fricassee, chicken jus

Paired with a Stone Bay Pinot Noir 2016

A4 wagyu slow cooked short rib

Parmesan fregola, curly kale, charred onion

Paired with a Corvo Rosso Nero d'Avola, Nerello Mascalese 2012

Chilled berry soup

Phuket pineapple, vanilla ice cream

Paired with a Don Luciano Pink Moscato

Discount is not applicable for this set menu

All prices are subject to a 10% service charge and any applicable taxes.