



味和心日々加減技は包魂

Chef Takagi Kazuo



This menu celebrates the distinctive flavours of French Sturia caviar and how it complements delicate Japanese flavours.

Leave yourself in the hands of the Chef as he creates an elegant and artistic

Kyo-ryori degustation menu following the seasons of Kyoto.

先付 *Sakizuke*

車海老 油霜、アスパラガス、赤蕪、こごみ、キャビア
ア ジャがいも摺り流し *Japanese prawn, asparagus, red turnip fiddlehead
with potato sauce, caviar*

椀物 *Wanmori*

塩麹寒鰯焼き 紅白梅, 龍鬚菜 みぞれ仕立キャビア
ア添え *Grilled yellow tail, radish, Kyoto carrot
chayote with “mizore” soup*

造り *Tsukuri*

造り (2種盛り *Chef's daily sashimi - 2 kinds*
牡蠣 蛤出汁 雲丹 キャビア胡瓜 *Poached Hokkaido oyster with hard clam soup
sea urchin, cucumber caviar, black pepper*

八寸 *Hassun*

椿見立ての寿司 鮪、キャビア *Turnip sushi caviar, tuna, yuzu*
白和え ほうれん草 椎茸 *Spinach shiitake mushroom marinated with tofu sauce*
帆立黄身焼 キャビア *Grilled scallop with egg yolk sauce*
タイエシャロット、蒸し鶏 ポン酢あえ *Steamed chicken breast with ponzu sauce, green onion*
筍薄ごろもあげ キャビア *Deep-fried Japanese bamboo shoot, caviar*

合肴 *Aizakana*

鮑とカリフラワーの肝ソース 花穂 *Steamed abalone, roasted cauliflower
with abalone liver sauce, shiso flower*

焼物 *Yakimono*

和牛玉ねぎ麹炭火照焼き タイエシャロット *Grilled Wagyu beef sirloin marinated with onion
“Koji” sauce, Thai shallot, red miso sauce*

御飯 *Rice*

キャビアご飯/焼き舞茸 ねぎ *Caviar rice, grilled maitake mushroom, green onion*
Red miso soup

デザート *Dessert*

苺ブラマンジェ *Strawberry blancmange*

大福餅 *Daifuku mochi*

抹茶 *Matcha tea*

8,000 per person

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

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