



味和心日々加減技は包魂

Chef Takagi Kazuo



Indulge in the Chef's expertise as he crafts an elegant and artistic Kyo-ryori degustation menu, inspired by the seasonal flavours of Kyoto.

**先付 *Sakizuke***

牡蠣とポメロの白和え *Poached Hokkaido oyster and*  
甘露椎茸 *Thai pomelo with tofu sauce*  
胡瓜、桜吹雪 紅芯大根 *cucumber, shiitake mushroom, red radish*

**椀盛 *Wanmori***

金目鯛 蛤 *Golden eye snapper, steamed egg*  
そら豆 *custard, clam soup*  
玉子豆腐 *broad bean, kaffir lime*  
こぶみかん

**造り *Tsukuri***

造り 2種 *Chef's daily sashimi – Two varieties*

**八寸 *Hassun***

桜餅見立て寿司 *Tuna sushi wrapped with sakura leaf*  
フォアグラと椎茸の田楽 *Foie gras, shiitake mushroom and miso sauce*  
じゅんさいともずくの酢の物 *Mozuku seaweed and water shield with vinegar sauce*  
サーモンと胡瓜の鳴門巻き黄身酢そえ *Salmon and cucumber with egg yolk vinegar sauce*  
車海老みじんこ揚げ *Deep-fried "kuruma prawn"*

**合肴 *Aizakana***

鮑とスナップエンドウ *Steamed abalone and sweet bean with*  
肝ソース ほじそ *abalone liver sauce*

**揚げ物 *Agemono***

揚げ胡麻豆腐 とうもろこし餡 *Deep-fried sesame tofu with sweet corn sauce*

**焼物 *Yakimono***

和牛 トマトすき焼き *Wagyu beef, shallot and tomato sukiyaki sauce*  
タイエシャロット

**御飯 *Rice***

帆立と筍の混ぜご飯 三つ葉 *Scallop and bamboo shoot rice, Mitsuba leaf*

**デザート *Dessert***

メロン *Melon, coconut ice cream*  
ココナッツアイスクリーム *lemongrass jelly*  
レモンガラスゼリー

**フルーツ大福 *Fruits Daifuku***

**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.