



CANAPÉS

KRISTAL CAVIAR

JAPANESE SWEET SHRIMP, CRÈME CRUE, GINGER

FOIE GRAS

QUINCE, LONG PEPPER, BRIOCHE

BRITTANY SCALLOP

CREAMY ACQUERELLO RICE, CAULIFLOWER

“CHOWDER”

OLIVE OIL POACHED COD

DUCK FROM MAISON BURGAUD

KALAMATA OLIVES, POMMES ANNA, TAPENADE SAUCE

GALANGAL

OOLONG SABAYON

GUANAJA 70% CHOCOLATE

SOURDOUGH, PEDRO XIMENEZ

GOURMANDISES À PARTAGER

HOUSE SIGNATURE DISHES

ADDITIONAL COURSES TO BE ENJOYED BY THE ENTIRE TABLE

KAGOSHIMA WAGYU BEEF

BLACK WINTER TRUFFLE, CELERIAC, PIEDMONT HAZELNUT

3800

SCOTTISH BLUE LOBSTER “BALLOTINE”

VADOUVAN EMULSION, SAND CARROTS

1700

7 SEQUENCES - 8000

7 SEQUENCES WITH CHEESE - 9500

6 GLASSES PAIRING - 5000

6 GLASSES PRESTIGE PAIRING - 7500

THE DISHES WE OFFER ARE SUBJECT TO VARIATIONS IN MARKET SUPPLY.

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.



CANAPÉS

A.D SIGNATURE KRISTAL CAVIAR SERVICE

125G AGED CAVIAR | 75G AGED CAVIAR

19000

12000

STARTER

JAPANESE SEABREAM

PUMPKIN, ALMOND, ESPELETTE

KRISTAL CAVIAR

JAPANESE SWEET SHRIMP, CRÈME CRUE, GINGER

SUPPLEMENT 2550

FOIE GRAS

QUINCE, LONG PEPPER, BRIOCHE

MIDDLE

BRITTANY SCALLOP

CREAMY ACQUERELLO RICE, CAULIFLOWER

SMOKED CHICKEN, CEP MUSHROOM AND BLACK TRUFFLE PITHIVIER

SAUCE ALBUFERA

SCOTTISH BLUE LOBSTER "BALLOTINE"

VADOUVAN EMULSION, SAND CARROTS

SUPPLEMENT 1700

MAIN

SUCKLING PIG

BOUDIN NOIR, COLONNATA LARDO, GREEN PEPPERCORN

DUCK FROM MAISON BURGAUD

KALAMATA OLIVES, POMMES ANNA, TAPENADE SAUCE

KAGOSHIMA WAGYU BEEF

BLACK WINTER TRUFFLE, CELERIAC, PIEDMONT HAZELNUT

SUPPLEMENT 3800

DESSERT

COCONUT VACHERIN

WHITE CHOCOLATE, LEMONGRASS

GUANAJA 70% CHOCOLATE

SOURDOUGH, PEDRO XIMENEZ

WINTER CITRUS

MADAGASCAR VANILLA, BRITTANY SHORTBREAD

4 SEQUENCES - 6500

4 SEQUENCES WITH CHEESE - 8000

4 GLASSES PAIRING - 3200

GOURMANDISES À PARTAGER

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CANAPÉS

A.D SIGNATURE KRISTAL CAVIAR SERVICE

125G AGED CAVIAR | 75G AGED CAVIAR

19000

12000

STARTER

JAPANESE SEABREAM
PUMPKIN, ALMOND, ESPELETTE

KRISTAL CAVIAR
JAPANESE SWEET SHRIMP, CRÈME CRUE, GINGER
SUPPLEMENT 2550

FOIE GRAS
QUINCE, LONG PEPPER, BRIOCHE

MAIN

SUCKLING PIG
BOUDIN NOIR, COLONNATA LARDO, GREEN PEPPERCORN

DUCK FROM MAISON BURGAUD
KALAMATA OLIVES, POMMES ANNA, TAPENADE SAUCE

KAGOSHIMA WAGYU BEEF
BLACK WINTER TRUFFLE, CELERIAC, PIEDMONT HAZELNUT
SUPPLEMENT 3800

DESSERT

COCONUT VACHERIN
WHITE CHOCOLATE, LEMONGRASS

GUANAJA 70% CHOCOLATE
SOURDOUGH, PEDRO XIMENEZ

WINTER CITRUS
MADAGASCAR VANILLA, BRITTANY SHORTBREAD

3 SEQUENCES - 3800

3 SEQUENCES WITH CHEESE - 5300

3 GLASSES PAIRING - 2200

GOURMANDISES À PARTAGER

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