

Valentine's Menu

Amuse bouche

'Aphrodites Fruits of the Sea' for Two

Gillardeau Dysters with a Rose-Champagne Mignonette, Hokkaido Scallops with Rose and Pistachio,

King Crab and Caviar, Sea Urchin with Pumpkin Seed and Apple

'Adam and Eves Garden Elixir'

Double Boiled Chicken and Wild Mushroom Consommé, Liquid Sweet Pea Gnocchi

Butter Roasted Canadian Lobster with Crispy Suckling Pig Confit, Savoy Cabbage, Spring Truffle Pesto

Or

'Fishing for Love in the Forest'

Steamed Brown-Marbled Groper Fillet, Butternut Squash, Spring Vegetables, Nolly Pratt Velouté

'My Heart Will Go On'

Raspberry and Champagne Swirl, Rose Marmalade, Crispy Hearts

'Sweet Love Bites'

Themed Petit Fours

9,400 per couple

Please advise of any dietary requirements and we will be delighted to assist. Price is in Thai Baht and inclusive of 10% service charge and applicable government tax.