

APPETIZERS

Eggplant caviar cannelloni, confit lemon and focaccia	500
Macadamia « Vichyssoise » soup (served hot or cold)	440
Tiger prawns and heart of palm rosace, sweet potato and coconut rouille	820
Marinated King mackerel, tomato confit, capsicum and cucumber	740
Frog legs « fricassée », wild mushroom truffle	700
Truffle « Caesar » pork carpaccio	800

Many food items listed are sourced locally within Thailand with an emphasis on sustainability.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

MAIN COURSES

Celeriac and mushrooms ravioles with truffle butter sauce	740
Clams, Jerusalem artichoke and speck	1270
Lightly smoked Barramundi with caviar sauce	1420
Char-grilled Pomfret and corns	1360
Green Label Chicken, coriander and Tang-Oh	1050
Quail breast, Provençal flavors	1350
Confit baby Lamb shoulder, purple potato and Lapsang Souchong jus	1100
Pan seared beef tenderloin, cabbage and cos, Bussaba beer jus	1630

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DESSERTS

Passion fruit and sweet potato	350
Michel Lorain's signature vanilla Mille-feuille	360
Rose and lychee, between classic and sweetness	350
Black Forest, beetroot, chocolate and coffee	350
Cheese selection from the Land of smile	350

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