



DINNER

under the stars

An Intimate Culinary Journey by the Sea

2990 THB per person
Wine Pairing 1490 THB per person
One complimentary Prosecco glass



RUSTIC BREADBASKET

Country sourdough | toasted flatbread | herb butter

AMUSE-BOUCHE

Crudit  garden vegetables

Starters

SALMON MOSAIC

Norwegian cured salmon | beetroot | seaweed dust |
herb cream cheese | coral twill | beetroot gel |
crushed cucumber

OR

TOMATO TARTARE

Plum tomatoes | pickled beetroot | herbed crostini |
bell pepper pur e | avocado mousse |
sundried tomatoes | chive oil

OR

BEEF CRUDO

Bone marrow aioli | Parmesan cheese tuile |
soy-cured egg yolk | cress

*Chardonnay / Alamos / Mendoza / Argentina

Or

*Pinot Noir / Matua / Marlborough / New Zealand

Intermezzo

SORBET

Raspberry sorbet | flavored candy floss

Main Course

TUNA LOVE AFFAIR

Cauliflower purée | buttered asparagus spears | tomato, olive, and caper salsa

OR

HERB-CRUSTED RACK OF LAMB

Pumpkin purée | dauphinoise potatoes | peppered green beans | honey-glazed baby carrots | red wine jus

OR

GRILLED BUTTERNUT STEAK

Toasted corn salsa | crispy tofu | toasted chickpeas | hummus | sundried tomatoes | micro greens | chive oil

*Gigondas / E. Guigal / Côtes du Rhône / France

Or

*Riesling / Trimbach / Alsace / France

Dessert

RASPBERRY KISS CHEESECAKE

Raspberry gel | strawberry vegan yogurt

OR

CHOCOLATE LOVER'S TART

Heart macaron | caramel almond cake

*Berta Sant'Antone / Aged Grappa di Moscato

 NUTS  PEANUTS  SESAME  MUSTARD  GLUTEN

 SOY  CELERY  VEGETARIAN  CRUSTACEAN  FISH

 SHELLFISH  DAIRY  EGG  VEGAN  SULFITES  ALCOHOL

Please be aware that prices are subject to an additional
7% VAT and a 10% service charge