



SHIMA AJI

osetra caviar + nori + fresh wasabi

RED PRAWN

spicy jeaw + cucumber + toasted rice

HIRAME

salted cucumber + sourdough + thai basil

ANKIMO

yuzu + dashi + local herbs

KING CRAB

chawanmushi + scallion + fermented chili

CALAMARI

brandade + iberico chorizo + piperade

MADAI

lemongrass + galangal + kaffir lime

MAINE LOBSTER

cavatelli + ndjua + thai chili

OHMI A5 WAGYU BEEF

eggplant + kimchi + spring garlic

BANANA

salted caramel +burnt honey + coffee

KUMAMOTO OYSTERS

HALF DOZEN // 1,100 THB

DOZEN // 2,200 THB

WINTER BLACK TRUFFLE

5 GRAM // 1000 THB

10 COURSE // 6,000 THB 14 COURSE // 8,000 THB
WINE PAIRING // 3,000 THB WINE PAIRING // 4,000 THB

KUMAMOTO OYSTER

sake ice + sudachi + sansho

SHIMA AJI

osetra caviar + nori + fresh wasabi

RED PRAWN

spicy jeaw + cucumber + toasted rice

HIRAME

salted cucumber + sourdough + thai basil

ANKIMO

yuzu + dashi + local herbs

HORSE HAIR CRAB

chawanmushi + scallion + fermented chili

CALAMARI

brandade + iberico chorizo + piperade

MADAI

lemongrass + galangal + kaffir lime

KING CRAB

white curry + ikura + white tumeric

MAINE LOBSTER

cavatelli + ndjua + thai chili

OHMI A5 WAGYU BEEF

eggplant + kimchi + spring garlic

ABALONE

perigord truffle + black garlic + bordelaise

PINEAPPLE

choux + coconut cream + pandan

BANANA

salted caramel +burnt honey + coffee

Prices are subject to 10% service charge and 7% government tax. All prices are in thai baht.