



SHIMA AJI

oscietra caviar + nori + fresh wasabi

AKAGAI

spicy jeaw + cucumber + toasted rice

SAYORI

heirloom tomato + sourdough + salted cucumber

KING CRAB

chawanmushi + bafun uni + fermented chili

MADAI

aromatic broth + galanga + kaffir lime

HOKKAIDO SCALLOP

white curry + ikura + white turmeric

CALAMARI

brandade + iberico chorizo + piperade

MAINE LOBSTER

cavatelli + ndjua + thai chili

MIYAZAKI WAGYU STRIPLOIN

phytoplankton + black garlic + oyster bordelaise

BANANA

salted caramel +burnt honey + coffee

KUMAMOTO OYSTERS

DOZEN // 2,200 THB

ROYAL OSCIETRA CAVIAR

30 GRAM // 4,000 THB

10 COURSE // 5,000 THB

WINE PAIRING // 3,000 THB

14 COURSE // 7,000 THB

WINE PAIRING // 4,000 THB

SHIMA AJI

oscietra caviar + nori + fresh wasabi

HIRAME

yuzu + dashi + local herbs

AKAGAI

spicy jeaw + cucumber + toasted rice

SAYORI

heirloom tomato + sourdough + salted cucumber

HORSEHAIR CRAB

chawanmushi + bafun uni + fermented chili

MADAI

aromatic broth + galanga + kaffir lime

KING CRAB

white curry + ikura + white turmeric

CALAMARI

brandade + iberico chorizo + piperade

MAINE LOBSTER

cavatelli + ndjua + thai chili

BLACK COD

green garlic + black garlic + cured yolk

MIYAZAKI WAGYU STRIPLOIN

eggplant + kimchi + flowering scallion

ABALONE

phytoplankton + vialone nano + oyster bordelaise

POACHED PINAPPLE

choux + pink peppercorn + pandan

BANANA

salted caramel +burnt honey + coffee

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