



5 Course Gourmet Tasting Menu

A menu consisting of some of our best dishes
If you want to change some of the dishes please ask

*2400 Baht*

*Chefs Amuse Bouche*
Australian Beef Carpaccio

 *Appetizer*

Morel Mushroom Soup

Or

Feta Cheese, Semi roasted Cherry Tomatoes, Balsamic, Pesto,
Pistachio’s, fresh mint leaves and watermelon

*Second Appetizer*

Truffle and Porcini Ravioli with Champagne Sauce

Or

Canadian Lobster Risotto

*Main Course*

USDA Beef Fillet, Grilled Asparagus and Béarnaise sauce

Or

Pan Roasted Snow Fish Fillet, Avocado and Pine nut Salsa

*Dessert*
Banana Crème Brulee and Chocolate Fondant

