



Chef's Weekly Menu

18th – 24th March 2023

From 12:00pm to 10:00pm (last order)

Choice of Starters

Crumbed Atlantic sardines, prawns Thai mousse, tom yum aioli

Or

White asparagus, rocket, Parmesan cheese

Choice of Mains

Grilled halibut fillet, Grenobloise, steamed broccoli, Paris mash

Or

Slow braised beef cheek massaman, glazed carrots, baby potatoes

Choice of Desserts

Fruit pavlova

Or

Trio of international cheese, crackers

1,200++ for 3 – course food only

THB 999++ per person 1-hour free flow wines

THB 1,600++ per person 2-hour free flow wines

Sparkling wine: Rosé Prosecco Bellino Extra dry Veneto, Italy

White wine: Chenin Blanc, Ken Forrester Stellenbosch, SA

Riesling off dry, Langmeil Livewire Barossa Valley, Australia

Red wine: Barbera d'Asti Ricossa DOCG Piedmont, Italy

Organic Pinot Noir & Cabernet, Spaetrot Gebeshuber, Austria

Selection of cocktails, local beers

Prices are in Thai Baht, subject to 10% service charge and 7% vat