



ROMANTIC

THB 3,500

THB 5,000
with wine pairing

Artichoke salad with padthai dressing, creamy tofu
Villa Sandi Blanc de Blanc Brut, Veneto, Italy

**Seabass wrapped in bacon, coconut-chile sauce,
rice with roasted grains**
*Buxy Bourgogne Pinot Noir Buissonnier, Burgundy,
France*

Flexy choco, spicy choco and choco gelato
Yellow Tail Moscato, South Eastern Australia

THE CELLAR

Wine selection & vintages may change at short notice.
Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



ELEGANT

THB 4,300

THB 6,300
with wine pairing

Cured Scallops, lemon, cilantro and caviar

*NV Villa Cornaro Prosecco Extra Dry DOC,
Veneto, Italy*

Mushroom consommé, garden of wild mushrooms and wasabi

*Schloss Vollrads 'SV Sommer' Riesling
Troocken, Rheingau, Germany*

Grilled Skirt Steak, Roasted garlic, green curry potatoes and spicy mayo

*Francis Ford Coppola Diamond Collection
Zinfandel, California USA*

Passion fruit Popsicle with thai fruit textures

*Monsoon Valley Chenin Blanc Late Harvest Hua
Hin Hills, South of Thailand*

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SUNSET

THB 4,700

THB 7,200
with wine pairing

Exotic Thai Vegetables salad with species

*Tahuna Sauvignon Blanc, Marlborough,
New Zealand*

Lobster salad, pomelo, red curry vinaigrette and green mango

*Penfolds Koonunga Hill Chardonnay,
South Australia*

Roasted Tuna, creamy beans, sautéed seaweed and clams sauce

*Joseph Drouhin Beaujolais Villages Nouveau,
Beaujolais, France*

Cinnamon and coconut Sticky rice

*Monsoon Valley Chenin Blanc Late Harvest
Hua Hin Hills, South of Thailand*

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AUTOR

THB 5,500

THB 8,500
with wine pairing

Tuna Tataki, prawns relish and spicy cucumber

*Peter Lehmann Portrait Series Riesling,
Eden Valley, Australia*

**Sautéed Mussels and Clams, ginger, lemon
grass and dry garlic**

Pascal Jolivet, Pouilly Fume, Loire Valley, France

**Duck breast confit with sautéed morning glory
and roost compress**

*Josetta Saffirio Barolo DOCG, Monforte d'Alba,
Piedmont, Italy*

**Coconut flan, choco gelato and sugar spices
Gianduja cake, praline and ganache
of pistachio**

*Quady Winery Electra Orange Muscat, California,
USA*

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