DINNER

Delicatessen

PISTACHIO MORTADELLA WITH OLIVE OIL & TOASTED BLACK PEPPER — 200

SPICY COPPA WITH LAVENDER-INFUSED WILD HONEY — 200

PECORINO ROMANO WITH RED WINE AIGRE-DOUX — 250

BRILLAT-SAVARIN WITH SEARED DATES & PINK PEPPERCORNS — 340

Starters

FOIE GRAS WITH BRIOCHE, GRANNY SMITH APPLE, CHERRY, DEMI-GLACE & VANILLA — 700

RAZOR CLAMS WITH BLACK GARLIC & LEEK PURÉE, BROWN BUTTER & PARSLEY — 450

CHICKEN LIVER TERRINE WITH GREEN MUSTARD, RED ONION JAM & RED SHALLOT — 360

ROASTED BEEF TONNATO WITH CONFIT ASPARAGUS, THAI BASIL PESTO, CAPERS & LEMON — 650

VERLAN'S SHRIMP COCKTAIL WITH SEAWEED WASABI PASTE — 450

ROASTED PEPPER & TUNA CRUDO — 400
WITH SHERRY VINEGAR & PEACH

MARINATED ANCHOVY & STRACCIATELLA — 450
WITH SESAME, CHILI & OLIVE OIL

FRESH OYSTER WITH CIDER DRESSING & MARINATED SHALLOT — 200/PC

BAKED COQUILLES OYSTER WITH BÉCHAMEL, COMTÉ, MUSHROOMS & BREADCRUMBS — 250/PC

GRATED TOMATO & GREEN BEAN SALAD — 330
FRISÉE, PICKLED CUCUMBER, GREEN APPLE & OLIVES

ALL PRICES ARE IN THB AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

Pastas

BEEF CHEEK CAPELLETTI WITH RAGU & PECORINO	450
GRATIN CASARECCE WITH CREAMY ARRABIATTA, GUANCIALE & LARDO	400
CAVIAR TROFIE WITH SOURDOUGH BREADCRUMBS & SALTED EGG YOLK	790
BAKED CRAB MEZZE WITH SEAFOOD BISQUE & RICOTTA	460

Mains

SEASONAL STEAK FRITES POMMES FRITES, CHESTNUT & CHERRY DEMI-GLACE, BLOND MISO	300/100G
OPEN FIRE WAGYU TONGUE WITH DRUNKEN PRUNES, FIGS & HUMMUS	450
MONKFISH BEURRE BLANC, CHAMPAGNE-WASHED IKURA, HERBS, DAIKON & CELERIAC	900
HAMBURG POMMES PURÉE, RACLETTE, DEMI-GLACE & TRUFFLE	800
RED MULLET MILANESE HARISSA, RICOTTA DI BUFALA, GRILLED CABBAGE & PINE NUTS	650

To Share

SALTIMBOCCA WITH VEAL STRIP-LOIN, SAGE & SPECK	1,700
KHON KAEN CHICKEN WITH SLICED PORTOBELLO & SMOKED BEET PURÉE	800
CÔTE DE BŒUF DRY-AGED BONE-IN RIBEYE WITH 2 SIDES & 2 SAUCES | PLEASE ASK STAFF	600/100G
PORK CHOP SCHNITZEL WITH CAULIFLOWER PURÉE & COARSE MUSTARD VELOUTÉ	700

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Side Dishes

POMMES FRITES & TOMATO JAM	290
POMMES PURÉE & RACLETTE	400
GRILLED PEAS & EDAMAME	310
FRESH LEAVES, POMELO & KALAMATA	300
SOURDOUGH TOAST WITH BÉCHAMEL & CHEESE	300
CHARRED RADICCHIO WITH WHIPPED TAHINI & HARISSA	330

Desserts

BANANA & COCONUT WITH GANACHE, BANANA BABA & COCONUT ICECREAM	320
CHANTHABURI CHOCOLATE MOUSSE WITH LORENZO N.5 EXTRA VIRGIN OLIVE OIL & SEA SALT	280

IN-HOUSE ICE CREAM & SORBET 120

- WHITE HOKKAIDO MISO
- SUNSHINE SORBET
- VANILLA MADAGASCAR
- FIND YOUR OWN WAYS

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