

Horizons and Heritage: A Celebration of World Flavours

29 September 2026

Menu

PIG'S EAR

Chayote, lulo, cassava

EGG TART

SANGER BIRRIA TACO

PASTA CEVICHE, SEAWEED, MANGO, FINGER LIME

POTATO, OSCIETRA CAVIAR, REBLOCHON

TRUFFLE FRENCH TOAST

SEA BREAM YUZU TARTLET

POTATO

Sautéed mussels, pickled onion, potato mousse, smoked beef heart

AJI

Marinated Aji and pickled vegetables

SICILIAN RED PRAWNS AND BLUE FIN TUNA CRUDO DRESSED WITH PONZU, EXTRA VIRGIN OLIVE OIL AND AMALFI LEMON ZEST WITH OSSIETRA CAVIAR, SEA URCHIN, BOTTARGA

SQUID, VANILLA, PEAR

TUNA, TOMATO, ROSE, BUCKWHEAT

CARDAMOM CUSTARD TART

GOONG SALONG

Freshwater prawn, kataifi, sweet chili dip

Live Station

CHILI CRAB DUMPLING

THB 5,500 net

per person

Price is inclusive of 7% VAT and a 10% service charge.

Some items stated on the menu may change on the day of the event based on product availability