

A SYMPHONY OF FLAVOURS: THE WORLD GOURMET BRUNCH PARTY

4 October 2026

WATERMELON, BLUEFIN TUNA AKAMI, GREEN CHILLI

GEODUCK, JELLY COCONUT, CAVIAR KRISTAL

NAM PHỞ BROTH, KING CRAB, VIETNAM HERBS

CONFIT BEEF CHEEK

Potato purée and fresh herb sauce

TÉVI DIDA

Ignan and scrambled eggs

BOTAN EBI, CONGEE, MUSHROOM

PORK BELLY | SAUERKRAUT | CARAWAY

Sous vide pork belly

Szegediner cabbage

Crackling

Caraway foam

EGG CAVIAR "1999"

SOFT POACHED HEN EGG

Cauliflower mousseline, lemon-chive crème fraîche, Kavaraj Oscietra

GRILLED CHEESE

Hokkaido milk bread, single-clove Thai black garlic, 30 and 60-month aged Parmigiano Reggiano, black winter truffle

GOONG YANG KOLEH

River prawn, mild curry sauce, brioche, pickled

Live Station

QUILOMBO STEAK

Wagyu MB6 bone-in loin steak with signature sauces

CREAMED CORN

Sweet corn, butter

KAO YUM PU

Dara's rice salad, spanner crab, tiny anchovy, mixed berry fermented fish sauce

Dessert

HANDMADE CHOCOLATES BONBON

THB 7,500 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