

Menu

THE WATER TABLE

5 COURSES THB 9,000 ++ PER COUPLE

(INCLUDED WINE PAIRING)

CRAB CAKE

Yellow curry, Avruga caviar

Brushtail Estate Grey Label Sparkling N.V.

YELLOW FIN TUNA TARTAR

Avocado, lime, pesto, wild rocket

Beringer, White Zinfandel, Main & Vine, California, USA 2018

HOKKAIDO SCALLOP & MUSHROOM RISOTTO

Arborio rice, shimeiji, parmesan

Stony Cape, Chenin Blanc, South Africa 2018

BLACK ANGUS BEEF TENDERLOIN

Mashed potato, green asparagus, homemade jus

Placido, Chianti, Tuscany, Italy 2018

OR

GRILLED JUMBO TIGER PRAWN

Creamy polenta, green asparagus, tomato salsa

Placido, Pinot Grigio, Tuscany, Italy 2019

LEMON TART

Lemon custard, biscuit, meringue

Montelliana Moscato, Italy