

Welcome to

PLUM

PRIME STEAKHOUSE

A wooden tray containing a charcoal burning oven with a rack of ribs, garnishes, and a set of knives. The tray is set on a dark surface. The ribs are cooked and garnished with lemon wedges and fresh vegetables. The text 'PLUM' is overlaid in a large, white, serif font, with a purple plum icon replacing the letter 'O'. Below it, 'PRIME STEAKHOUSE' is written in a smaller, white, sans-serif font. A blue play button icon is visible on the right side of the tray.

Dinner is a great experience and at PLUM'S we are all fired up!

At the centre of your experience is the charcoal burning oven, bringing out the succulent best from our prime cuts of imported beef.

Equal attention is given to the fish and seafood, along with an appealing choice of a la carte dishes and fine wines.

Innovative and modern....walking a tasty line between 'steakhouse' and 'fine dining'. Come relaxed....leave inspired!

Degustation Menu

Sample a selection of nine best-sellers for 1,790.- baht per person - Minimum for Two people

INTRO

DEGUSTATION MENU

STARTERS

SOUPS, PASTA & RICE

CHARCOAL GRILLED

SIDE DISHES

SEAFOOD

DESSERTS

All pictures shown are for illustration purpose only.

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Amuse bouche of the day

Starters

Siamese salad

A selection of exotic greens, mango leaves, morning glory sprouts, cashew nuts and much more, all dressed with our Thai herbs worked by hand in a stone mortar with extra virgin olive oil.

Fake salmon sashimi

Imported, "Tzar" cut Norwegian cold smoked salmon with western style condiments.

Beef Tartare

Knife chopped Black Angus beef tenderloin with all the classic condiments with warm rye bread.

Soup

Lentils, spinach and lemon

"Castelluccio di Norcia" lentils soup with spinach and lemon. Crispy garlic.

Mains

Seafood

Soft shell crab meunière, white asparagus

Fresh soft shell crab, gently drenched in flour and then pan seared in butter. Finished with lemon, parsley and white wine and served with Parmigiano Reggiano cheese broiled imported white asparagus

Subtlety

Olive oil sherbet

100 % cold pressed Sabina's olive extra virgin oil, served with Modena's vintage balsamic and toasted almonds.

Meat

Lamb rump, cap off

Imported fresh from southern Australia, it's a premium pasture fed lamb of Dorset and Dorper breed. Extremely juicy and delicate in taste it's also incredibly tender, partially due to a week long aging. We recommend no more than medium cooking to enjoy it at its best.

Desserts

Gelato di pistacchio di Bronte

Bronte's Pistachio ice cream

Ricotta, chocolate, mint and honey

Ricotta mousse with honey crisps, Guanaja 70% chocolate fondue, mint candy

Special this month

Chef Rach and Chef Noom take on fusion cuisine, East Meets Plum!

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Starters

Smoked glazed cabbage, Jerusalem artichoke

฿ 290.-

On a mirror of Jerusalem artichoke cream, a square of baked cabbage, glazed in Teriyaki sauce, apple wood smoke.

Tuna Tataky on green mango salad

฿ 490.-

Tuna tataky encrusted in Kampot pepper and served on green mango salad

Lamb Larb

฿ 490.-

Flash roasted and then minced Australian grass fed lamb loin with roasted rice and Thai herbs

Entrées

Fettuccini Paen Naeng

฿ 490.-

Paen Naeng curry inspired fettuccini with house made chicken meatballs

Risotto Plum

฿ 690.-

Tom Yam Koong inspired risotto

Main Courses

Tofu Massaman

฿ 390.-

Imported aged Japanese tofu in Massaman curry sauce

Tom Kha seared Hebridean salmon

฿ 690.-

Imported Scottish Hebridean Salmon DOP, pan seared to crispy skin and served violet potato mash and Tom Kha flavors

Duck breast Khraphao

฿ 690.-

Breaded and grille duck breast, skin on and served with Thai style Khraphao sauce

Dessert

Deconstructed Mango & Sticky rice

฿ 290.-

Sweet yellow mango chilled soup, coconut foam, black sesame, crispy sticky rice crackers. Wild cherries comfit.

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Siamese Salad

THB 290.-

A selection of exotic greens, mango leaves, morning glory sprouts, **cashew** nuts and much more, all dressed with our **Thai herbs** worked by hand in a stone mortar with extra virgin olive oil.



Lardo, pears, nuts and Toma

THB 1,090.-

Mangalica's lard on fresh pears and walnuts salad with *Beppe Occelli's Tuma Dla Paja* cheese. *Acacia honey*.



Giant Hokkaido scallops fruit medley

THB 920.-

Two extra large **Hokkaido scallops**, flash roasted and served on hazelnut crisp. Fresh tropical fruits, raspberry extra virgin **emulsion**.



Octopus and tubers

THB 920.-

Japanese **octopus**, slowly braised in bay leaves infused red wine and served warm on *Jerusalem artichoke* cream. Baked Kalamata, **glass potato chips**.



Fake salmon sashimi

THB 890.-

Imported, **"Tzar"** cut Norwegian cold smoked salmon with western style condiments

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Crudo di mare, Stracciatella

THB 990.-

Raw *Mozambique red prawn*, *Mazara' extra virgin* and *Trapani's salt*. *Scampi, Riviera Dei Fiori extra virgin* and *Cervia's salt*. *Reverse spherification* of "Stracciatella" cheese, *Sabina's extra virgin* and *Cervia's Salt*. *Plankton* infused sea water gel.



Mediterranean herbs and greens with tomatoes and Parma ham

THB 690.-

Romaine, arugula, peppermint leaves, basil and beef tomato. *Extra virgin olive oil* and *red wine vinegar dressing*. *Black olive powder*, *Pantelleria's crispy capers*, *18 months aged Prosciutto di Parma*.



Beef tartare

THB 590.-

50 grams of knife chopped Black Angus beef tenderloin with all the classic condiments in a small portion fit for appetizer. Served with warm rye bread.



Beef Carpaccio

THB 1,190.-

Back to the original 1963 *Cipriani's recipe*, made of thinly sliced and then beaten Black Angus beef sirloin, and dressed "Kandinsky" with *Cipriani's celebrated Universal Sauce*.



Foie Gras de Canard

THB 890.-

Hungarian Duck foie gras, flash seared in the iron skillet and served with *Fleur De Sel De Guerande* crystals on brioche crouton, shallot compote and rosemary infused mesquite smoke.

Soups, Pastas and Risottos

INTRO



Lentils, spinach and lemon

THB 590.-

"Castelluccio di Norcia" lentils soup with spinach and lemon. Crispy garlic.

DEGUSTATION MENU

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Lobster bisque

THB 890.-

Cognac infused slipper lobster bisque with bites, organic carrot warm espuma, crouton

SOUPS, PASTA & RICE



Strozzapreti al ragù di cervo

THB 890.-

Strozzapreti pasta in Red Deer Ragout, aged "Ricotta Tosta" cheese.

CHARCOAL GRILLED

SIDE DISHES



Trofiette, anchovies, Colatura (**Gueridon Service**)

THB 790.-

"Trofiette" pasta with garlic, chili, fresh European anchovies and Colatura di Alici di Cetara DOP. (Slightly spicy (but we can do it without chilies))

SEAFOOD



Vialone, rapini, mullet, sage

THB 790.-

"Vialone Nano" rice risotto with rapini and topped with striped red mullet fillet in butter and sage.

DESSERTS



Risotto alle fragole, Prosecco e prosciutto

THB 790.-

Carnaroli rice risotto with fresh strawberries and Prosecco wine. Prosciutto di Parma 18 months crisp and vintage Modena's Balsamico

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From the Charcoal Grill

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The Grill

All our meats, and most of the seafood, are cooked in a special, imported Spanish brazier. Sort of a charcoal grill inside a fully insulated enclosure. It's tremendously efficient, fast and clean. 100% charcoal powered, we feed it with only natural, sustainable bamboo charcoal, to keep a delicate aroma and virtually no smoke.

When you order from the grill selection

In order to give the best experience possible, when you order from our grill menu, please let us know:

Cooking grade of your meat, rare, medium rare, medium, medium well or well done, with sole exception of the spring chicken, which is always cooked to well done.

Your favorite **basting**, that our chefs will use to enhance the flavor of your meats during the cooking process. The choices are as following:

Plain - Just a bit of extra virgin olive oil. A small pinch of Maldon sea salt crystals is added after cooking

Sir James - Clarified butter, Scotch Whiskey, honey and shallot

Connoisseur - Clarified butter, Dijon mustard, red wine, shallot and fresh sage

Mediterranean Shepherd's - Pure olive oil, fresh rosemary, fresh sage, bay leaves, garlic, juniper berries, red wine and black pepper

Andalusa - Pure olive oil, fresh red jalapeño pepper, sweet paprika, white wine, shallot and black pepper

Shogun - Clarified butter, Mirin wine, light soy sauce, rice vinegar and white pepper

All the items in the grill section are served with a flight of four sauces, plus a knob of Beurre Café De Paris. The sauces are two cold and two warm, tap on the picture to know more.

Side dishes are not included, so you can choose freely from the menu.



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Poultry

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Roasted baby chicken

THB 1,490.-

Organically farmed in northern Thailand, free range, it's a 600 grams **baby chicken**, tender and juicy. We cut it open to cook thoroughly on the inside too and during the cooking we continuously baste with your choice of basting. As compulsory by law, we serve it well done only.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Well done (Mandatory)



Mallard Duck breast

THB 1,190.-

Our **mallard duck** breast is imported fresh from France, it weights about 200~250 grams of lean meat with a savory, crispy skin on. Despite being considered poultry, it sports a red juicy meat, therefore we suggest to have no more than medium cooking, to enjoy the full flavor.

Recommended Basting:

Connoisseur

Recommended Cooking grade:

Medium Rare or Medium



Lamb

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Suckling lamb rack

THB 1,890.-

Half rack (3 or 4 ribs) of **baby lamb**, milk fed from the coastal farms of New Zealand, roasted to your liking. Please tell the waiter your preferred cooking grade, we suggest to cook it no more than medium, but it's very tender and juicy so it can be cooked a little more.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Medium Rare or Medium



Lamb rump, cap off

THB 890.-

Imported fresh from southern Australia, it's a premium pasture fed lamb of **Dorset** and **Dorper** breed. Extremely juicy and delicate in taste it's also incredibly tender, partially due to a week long aging. 250 grams of lean meat that we recommend no more than medium cooking to enjoy it at its best.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Medium Rare or Medium



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Lamb rump, cap on (**Gueridon Service**)

THB 1,090.-

Imported fresh from southern Australia, it's a premium pasture fed lamb of Dorset and Dorper breed. Extremely juicy and delicate in taste it's also incredibly tender, partially due to a week long aging. 400 grams of highly marbled meat that we recommend no more than medium well cooking to enjoy it at its best.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Medium Rare or Medium



Lamb shank, porcini and polenta

THB 1,790.-

*New Zealand's baby lamb hind shank, braised for at least 6 hours in red wine with herbs and vegetables. Served on soft **Toma cheese polenta** and with **porcini mushrooms** sauce.*



Iberico Pig

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The "Black Iberian Pig", is a traditional breed of the domestic pig that is native to the Iberian Peninsula. The Iberian pig, whose origins can probably be traced back to the Neolithic, when animal domestication started, is currently found in herds clustered in the central and southern part of Portugal and Spain.

The particular farming method, the attention to all aspects of the animal health makes it possible to be consumed less than well done without any risk. As an additional safety purpose, each portion is blast frozen in our premises.



Pluma de Iberico (250 grams)

THB 1,890.-

250 grams of "Pluma", one of the two most sought cuts of the collar, some says the best part of the whole pork, carefully hand butchered, massaged with Spanish *flor de sal de Cadiz* and stone crushed *Lampong pepper*, charcoal roasted to medium well, which is the right way, and it's 100% safe!

Recommended Basting:

Plain

Recommended Cooking grade:

No more than Medium

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Iberico Pig

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Chuleta de Iberico

THB 1,290.-

200 grams of bone in pure Iberico loin, massaged with Spanish flor de sal de Cadiz and stone crushed Lampong pepper, charcoal roasted to medium well, which is the right way, and it's 100% safe!

Recommended Basting:

Plain

Recommended Cooking grade:

No more than Medium



Presa de Iberico (500 grams) (Gueridon Service) THB 3,100.-

One of the most sought after collar cuts of the Iberico, some says this is the best... You judge this tender and juicy cut of Iberico, massaged with wet Flor de sal de Cádiz, stone crushed Lampong black pepper and Arbequina Extra Virgin Olive Oil, charcoal roasted to medium well, which is the right way, and it's 100% safe! This piece weights approx 500 grams and we slice it right at your table.

Recommended Basting:

Plain

Recommended Cooking grade:

No more than Medium



Beef

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Beef tartare (**Gueridon Service**)

THB 1,490.-

150 grams of knife chopped Argentinian Black Angus beef tenderloin with all the classic condiments, prepared at your table and following your taste. Served with warm toast.



Veal Rack

THB 1,590.-

Suckling veal 7 ribs rack, imported from New Zealand, it's extremely tender and juicy, we recommend no basting and medium cooking.

Recommended Basting:

Plain

Recommended Cooking grade:

Medium Rare or Medium



Free Range, Pasture Fed Beef

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Imported fresh from Australia, it's a free range, pasture fed Black Angus beef of the best quality.



Australian Charolais beef Rib Eye

THB 1,190.-

300 Grams of Australian 120 days grain fed, Charolais rib eye steak

Recommended Basting:

Plain or Andalusia

Recommended Cooking grade:

No more than medium

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Australian Charolais beef Filet Mignon

THB 1,290.-

200 grams of Australian 120 days grain fed, Charolais tenderloin

Recommended Basting:

Plain or Andalusia

Recommended Cooking grade:

No more than medium



Black Angus Australian beef Châteaubriand

THB 3,190.-

Gueridon Service

500 grams, center-cut of Australian 120 days grain fed, Charolais tenderloin, carefully massaged with Peruvian Maras Salt, stone crushed Sarawak black pepper and Chianti Classico DOP extra virgin olive oil. Cooked whole to your liking (we suggest no more than medium-rare) and sliced at your table.

Recommended Basting:

Plain or Andalusia

Recommended Cooking grade:

No more than medium



Manzetta Prussiana®



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It's called "Manzetta Prussiana" and it's farmed in small cattle by world renown Jolanda De Colò which hold this exclusive Trademark, a company specialized in supplying the best meats in the world to the very best restaurants in the world.

These small cattle are farmed in in the north of Poland, in the beautiful region of Mazury, formerly known as "Prussia" from which the name of the product derives.

The cattle is left free in the farms, grazing from the natural pastures and few months before slaughter, they're fed with only sugar beet.



Manzetta Prussiana® Rib Eye

THB 2,490.-

300 grams of Manzetta Prussiana® rib eye

Recommended Basting: Plain

Recommended Cooking grade: No more than medium

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Manzetta Prussiana®



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Manzetta Prussiana® Filet Mignon

THB 2,990.-

300 grams of Manzetta Prussiana® tenderloin

Recommended Basting:

Plain

Recommended Cooking grade:

No more than medium



Manzetta Prussiana® Picanha

THB 1,690.-

In Brasil it's the most priced cut of meat and corresponds to the rump cover, with difference that the fat is retained to keep the meat moist and juicy. Must be cooked no more than medium rare.

Recommended Basting:

Plain

Recommended Cooking grade:

No more than medium rare



Manzetta Prussiana®



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Manzetta Prussiana® Chateaubriand

THB 4,990.-

500 grams of Manzetta Prussiana® center cut tenderloin, carefully massaged with Pirano's fleur de sel, stone crushed Tellicherry black pepper and Kalamata extra virgin olive oil. Cooked whole to your liking (we suggest no more than medium-rare) and sliced at your table.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium



Manzetta Prussiana® Bone In Rib Eye

THB 4,990.-

Approximately 600 grams of Manzetta Prussiana® Bone in rib eye, carefully massaged with Pirano's fleur de sel, stone crushed Tellicherry black pepper and Kalamata extra virgin olive oil. Cooked whole to your liking, but we suggest no more than medium-rare.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium



Dry Aged Vaca Vieja

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100% Rubia Gallega breed 5 ribs rack, imported from Spain. This gorgeous meat is dry aged prior shipping for at least 3 weeks.. During this time, the meat will lose some of its natural water content, concentrating the aromas. At the same time, specific enzymatic processes render the meat more tender and digestible.



Bone-in Prime Rib (Gueridon service)

THB 6,900.-

More than 1 kg of pure Charolais beef, imported fresh from France and dry aged for 3 to 4 weeks in our dedicated cellar.

Recommended Basting:

Plain

Recommended Cooking grade:

No more than medium

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Chianina



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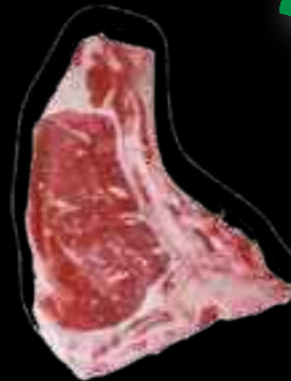


The Chianina is an Italian breed of cattle, formerly principally a draught breed, now raised mainly for beef. It is the largest and one of the oldest cattle breeds in the world.

The Chianina originates in the area of the Valdichiana, from which it takes its name, and the middle Tiber valley. Chianina cattle have been raised in the Italian regions of Tuscany, Umbria and Lazio for at least 2200 years.

The Chianina is both the tallest and the heaviest breed of cattle in the world. Mature bulls stand up to 1.8 m (5 ft 11 in), and oxen may reach 2 m (6 ft 7 in). It is not unusual for bulls to exceed 1,600 kg (3,500 lb) in weight.

Please ask your waiter for additional information



Bone-in Prime Rib (Gueridon service) THB 650.-/100 gr.

From 800 grams to more than 2 kg of pure Chianina breed bone in rib eye. Seasoned and carved at your table and served with bottle cooked "Fagioli al fiasco", baked "Cetica" potatoes and mixed salad, together with our standard flight of sauces and Beurre Café De Paris.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium

ADVANCED BOOKING REQUIRED

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Kuroge Washu



Kuroge Washu, also known as "Japanese Black". It is one of four Wagyu breeds that exist today, Kuroge being the largest of the four cattle breeds. The Miyazaki Prefecture is the 2nd largest producer of Japanese Black cattle, and only the highest quality cattle from this region can be dubbed "Miyazakigyu".
Please ask your waiter for additional information

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Kuroge Washu Rib-Eye

THB 4,590.-

300 grams of Japanese Kuroge Washu Rib Eye. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and pepper as seasoning.

Recommended Cooking grade: Bleu or Rare



Kuroge Washu Striploin

THB 4,590.

300 grams of Japanese Kuroge Washu striploin. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and pepper as seasoning.

Recommended Cooking grade: Bleu or Rare



Side Dishes

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Mixed salad

Mixed greens and tomatoes in extra virgin olive oil and red wine vinegar dressing.

THB 90.-



Plum's Steakhouse fries

Deep fried, skin on baby potato wedges, Maldon Sea salt.

THB 120.-



Pommes fondant

Fresh potatoes, baked with jus de viande.

THB 120.-



Pommes Macario

Mash potatoes au gratin with Parmigiano Reggiano.

THB 120.-



Sautéed spinach

Pan fried spinach in garlic and extra virgin olive oil.

THB 160.-



Cauliflower gratin

Fresh cauliflower, blanched and broiled with béchamel sauce and Parmigiano Reggiano.

THB 120.-



Teppanyaki trio

Baby asparagus, Eringi mushrooms and leek, flash roasted basting with light soy sauce, white pepper and Mirin wine.

THB 120.-



Tagliatelle double butter

Egg pasta tagliatelle in creamy butter and Parmigiano emulsion.

THB 120.-



Additional Bread Basket

Four different kinds of freshly baked breads, served with unsalted Beurre d'Isigny PDO.

THB 220.-

Seafood

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Hebridean Salmon, cauliflower, rosè THB 690.-
*Hebridean Salmon PDO, crispy skin on, on cauliflower cream. Cerasuolo d'Abruzzo rosè
beurre blanc*



Poached snow fish THB 1,290.-
*Lean snow fish fillet, gently poached in rock lobster bisque and served with celeriac
purée, lobster bisque, roasted asparagus and Cyprus smoked salt.*



French Turbot, celeriac, capers THB 1,890.-
French turbot fillet in caper and butter sauce on celeriac sauté

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Seafood

INTRO

DEGUSTATION MENU

STARTERS

SOUPS, PASTA & RICE

CHARCOAL GRILLED

SIDE DISHES

SEAFOOD

DESSERTS



Glacier 51, cacao sauce, dried fruits, crispy fennel

THB 1,890.-

*Crispy skin on Patagonian tooth fish, on cacao sauce with dried fruit and cocoa nibs.
Crispy fennel.*



Soft shell crab meunière, white asparagus

THB 890.-

Fresh **soft shell crab**, gently drenched in flour and then pan seared in butter. Finished with lemon, parsley and white wine and served with Parmigiano Reggiano cheese broiled imported **white asparagus**



Andaman's Black Tiger Prawns, potatoes and tomatoes

THB 990.-

Two king tiger prawns, on roasted tomato coulis, served with steamed baby potatoes.



Lobster, Cognac

THB 1,790.-

American lobster tail, imported from Boston, wrap cooked on Hennessy VSOP butter and shallot. Served on buttered Jasmine rice

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All price are net and include VAT and Service charge.
Subject to change without prior notice.

Desserts

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Tokaji Aszú sabayon on wild berries compote

THB 690.-

A sabayon made à la minute from the world renown Hungarian sweet wine Tokaji Aszú and fresh egg yolk. Served on wild berries compote.



Instantaneous Laphroaig ice cream, dark chocolate

THB 690.-

Liquid nitrogen instant ice cream made of crème anglaise, Laphroaig peaty whisky, prepared at your table and served on dark chocolate Valrhona, Gran Cru Blend, Guanaja 70%



Gelato di pistacchio di Bronte

THB 290.-

Bronte's Pistachio ice cream



Ricotta, chocolate, mint and honey

THB 490.-

Ricotta mousse with honey crisps, Guanaja 70% chocolate fondue, mint candy



Butterscotch ice cream

THB 460.-

Sea salt crystal and butterscotch ice cream, Glenfiddich 12 Y.O. Single Malt, chocolate crispy, lady fingers



Raspberry crepe cake, bourbon vanilla

THB 390.-

Raspberry crepe cake on raspberry coulis, served with bourbon vanilla ice cream