



## ROMANTIC

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THB 3,500

THB 5,000  
with wine pairing

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**Artichoke salad with padthai dressing, creamy tofu**  
*Villa Sandi Blanc de Blanc Brut, Veneto, Italy*

**Seabass wrapped in bacon, coconut-chile sauce,  
rice with roasted grains**  
*Buxy Bourgogne Pinot Noir Buissonnier, Burgundy,  
France*

**Flexy choco, spicy choco and choco gelato**  
*Yellow Tail Moscato, South Eastern Australia*

THE CELLAR

Wine selection & vintages may change at short notice.  
Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



## ELEGANT

THB 4,300

THB 6,300  
with wine pairing

### **Cured Scallops, lemon, cilantro and caviar**

*NV Villa Cornaro Prosecco Extra Dry DOC,  
Veneto, Italy*

### **Mushroom consommé, garden of wild mushrooms and wasabi**

*Schloss Vollrads 'SV Sommer' Riesling  
Troocken, Rheingau, Germany*

### **Grilled Skirt Steak, Roasted garlic, green curry potatoes and spicy mayo**

*Francis Ford Coppola Diamond Collection  
Zinfandel, California USA*

### **Passion fruit Popsicle with thai fruit textures**

*Monsoon Valley Chenin Blanc Late Harvest Hua  
Hin Hills, South of Thailand*

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## SUNSET

THB 4,700

THB 7,200  
with wine pairing

### **Exotic Thai Vegetables salad with species**

*Tahuna Sauvignon Blanc, Marlborough,  
New Zealand*

### **Lobster salad, pomelo, red curry vinaigrette and green mango**

*Penfolds Koonunga Hill Chardonnay,  
South Australia*

### **Roasted Tuna, creamy beans, sautéed seaweed and clams sauce**

*Joseph Drouhin Beaujolais Villages Nouveau,  
Beaujolais, France*

### **Cinnamon and coconut Sticky rice**

*Monsoon Valley Chenin Blanc Late Harvest  
Hua Hin Hills, South of Thailand*

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## AUTOR

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THB 5,500

THB 8,500  
with wine pairing

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**Tuna Tataki, prawns relish and spicy cucumber**

*Peter Lehmann Portrait Series Riesling,  
Eden Valley, Australia*

**Sautéed Mussels and Clams, ginger, lemon  
grass and dry garlic**

*Pascal Jolivet, Pouilly Fume, Loire Valley, France*

**Duck breast confit with sautéed morning glory  
and roost compress**

*Josetta Saffirio Barolo DOCG, Monforte d'Alba,  
Piedmont, Italy*

**Coconut flan, choco gelato and sugar spices  
Gianduja cake, praline and ganache  
of pistachio**

*Quady Winery Electra Orange Muscat, California,  
USA*

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