



WELCOME...

We have created the following menus that reflect the true flavors of nature and feature selections of carefully curated dishes that showcase unforgettable gastronomic moments in my life as a well travelled chef.

We are always searching for ways to communicate our passion for new flavors, techniques and products.

The most exciting part behind our cuisine is the intention, the process and the story behind of it. Experience the message of each dish with all your senses.

FATIH TUTAK
Culinary Director — The House on Sathorn

JOURNEY

EARLY MORNING AT TSUKIJI MARKET VOL. 4

tuna / black caviar / avocado / yuzu-miso

bellingham, pear tree white, chenin bl.-viognier, South Africa, 2013

RED PARFAIT

foie gras / brioche / 16 years aged balsamic

GENEROUS SPRING TIME

white asparagus / sweet pea / morel

paua bay, sauvignon blanc, New Zealand, 2012

WHEN THE SNOW FALLS INTO SEA

crab / macadamia / horseradish / dashi-junsai

MIND OF KYOTO

madai-shio koji / bamboo / yuzu-butter

livio felluga, pinot grigio DOC, friuli venezia giulia, Italy, 2013

ANDAMAN BBQ

phuket lobster / corn / yellow curry / coconut jam

STEAK & CHIPS

blackmore wagyu short rib / potato / soy-béarnaise / beef tendon

robert mondavi, private selection, cab. sauvignon, USA, 2012

TRYING TO LEARN MANDARIN

mandarin / crumble / five spice

château dereszla, tokaji aszu 3 pytonyos, Hungary, 2002

EVERYBODY LOVES CHOCOLATE VOL. 2

green tea / honey

allow 90 - 120 minutes

9 courses menu THB 3,800++
5 glasses wine pairing THB 2,200++

The menu changes every quarter of the year to accommodate the season and flashback of memories.
Please let us know in advance if you have any dietary restrictions or allergies.

All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.



VOYAGE

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MIND OF KYOTO

madai-shio koji / bamboo / yuzu-butter

HUNTING

nantes duck breast / onion noodles / pomegranate

babich, pinot noir, marlborough, New Zealand, 2014

SOUFFLÉ

sake kasu / okinawa black sugar

houki sake no inadama honjo

allow 60 - 90 minutes

6 courses menu THB 2,600++

4 glasses wine pairing THB 1,700++

VOYAGE (V)

FIRST MEAL IN BEIJING

eggplant / tofu / yin & yang

livio felluga, pinot grigio DOC, friuli venezia giulia, Italy, 2013

FROM THE ROOT

beetroot / goat cheese / blackberry / walnut / 16 years aged balsamic

GENEROUS SPRING TIME

white asparagus / sweet pea / morel

paua bay, sauvignon blanc, New Zealand, 2012

INDIAN ACCENT

cauliflower / madras curry / hung yogurt

babich, pinot noir, marlborough, New Zealand, 2014

MY INTERPRETATION OF RICE

SOUFFLÉ

sake kasu / okinawa black sugar

houki sake no inadama honjo

allow 60 - 90 minutes

6 courses menu THB 2,100++

4 glasses wine pairing THB 1,700++

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