



THE HOUSE ON SATHORN

WELCOME...

At The House on Sathorn, our cuisine is hinged on local, seasonal and sustainable ingredients. Our pantry is stocked with ingredients from the gardens of local farmers and regional producers bringing the abundance of the field to your table for us to serve you our best authentic comfort food.

FATIH TUTAK
Culinary Director — The House on Sathorn

TO START

big eye tuna tartare, radishes, pistachio, ginger dressing
sautéed andaman tiger prawns, chorizo, spinach
55-day dry-aged beef tartare, slow cooked egg yolk, jumbo french fry
green leaves salad, pomelo, peanuts, sesame vinaigrette (v)
little caesar, grilled andaman prawns, bacon, anchovy - parmesan dressing, croutons

TO CONTINUE

steamed fish, tom kha cream, steamed rice
crispy duck leg confit, turkish white bean salad
tandoori lamb cutlets, saffron biryani, smoked eggplant
barley risotto, confit tomatoes, feta cheese, olives (v)
char-grilled free range 1/2 baby chicken, tom yum, roasted pineapple

SWEET END

pandan panna cotta, mango jelly, hazelnut sable
chocolate profiterole, madagascar vanilla ice cream
one scoop of house made ice cream & sorbet
please ask our server for today's selections

2 courses menu THB 640++
3 courses menu THB 780++

(v) vegetarian

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.