

WELCOME

We have created the following menu that reflect the true flavors of nature and feature selections of carefully reinterpreted dishes that showcase unforgettable gastronomic moments in my life.

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

The most exciting part behind our cuisine is the intention, emotion, art and the story behind of it.

Experience the message of each dish with all your senses.

Fatih Tutak

SIGNATURE JOURNEY

MEZZES

yaprak sarma / hokkaido sea urchin / oscietra caviar
bosphorus black mussel / tarator / shell
beetroot / yoghurt / garlic / rosehip
shakshuka free-ranged egg / spinach / sujuk
house fermented turkish pide / cultured butter / honeycomb

UMAMI OF ANATOLIA

kyoto farm tomatoes / aged pomegranate / feta dashi / parsley

VIKINGS DISCOVERED ISTANBUL

nordic scallops / mediterranean black olive / sea fennel

CONSTANTINOPLE 1453

tuna belly from tsukiji / byzantine garum / onion

FROM MY MUM...

manti / eggplant / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

CALAMAR DOLMA

squid / porcini / ink / sugar snap peas

SULTAN' S MESSAGE

royal pigeon / antep pistachio / cherry / leek

HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Signature journey menu THB 3800++ Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM



THE DINING ROOM

VOYAGE

MEZZES

yaprak sarma / hokkaido sea urchin / oscietra caviar
bosphorus black mussel / tarator / shell
beetroot / yogurt / garlic / rosehip
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tuna belly from tsukiji / byzantine garum / onion

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manti / eggplant / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

THRACIAN TERROIR

milk fed lamb / medjool date / ramson / sheep milk

HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Voyage menu THB 2,800++ Per Guest

exclusive of 7% government tax and 10% service charge.

Available from 6:00PM—9:30PM





THE DINING ROOM

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TRIP

MEZZES

yaprak sarma / eggplant / olive oil caviar

Beetroot / yogurt / garlic / rosehip

shakshuka free-ranged egg / spinach / cemen

house fermented turkish pide / cultured butter / honeycomb

UMAMI OF ANATOLIA

kyoto farm tomatoes / pomegranate / feta dashi / parsley

MORNING ON THE ROAD

red lentil / butter / lemon

FROM MY MUM...

manti / eggplant / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Vegetarian Trip menu THB 2,200++ Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM

