



THE HOUSE ON SATHORN

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

### SNACKS OF THE DAY

EARLY MORNING AT TSUKIJI MARKET VOL. 5  
kampachi / kaluga caviar / yuzu-miso

RED PARFAIT  
foie gras / beetroot / tapioca

WHAT IS UMAMI ?  
iwagaki oyster / chorizo / sea grape / béarnaise

PORRIDGE IN THE FOREST  
grains / jerusalem artichoke / girolle / mushroom dashi

5 DAYS IN JAKARTA  
red snapper / sambal / ikan bilis / eggplant

ANDAMAN BBQ  
phuket rock lobster / young corn / yellow curry / coconut jam

STEAK & CHIPS  
wagyu short rib cap / potato / tendon / onion-shoyu

ON MY WAY HOME TO SILOM  
banana / toffee / snow

EVERYBODY LOVES CHOCOLATE VOL. 2  
green tea / honey

allow 90 - 120 minutes

9 courses menu THB 3,800++

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.



THE HOUSE ON SATHORN

**VOYAGE**

## SNACKS OF THE DAY

## EARLY MORNING AT TSUKIJI MARKET VOL. 5

kampachi / kaluga caviar / yuzu-miso

## RED PARFAIT

foie gras / beetroot / tapioca

## PORRIDGE IN THE FOREST

grains / jerusalem artichoke / girolles / mushroom dashi

## 5 DAYS IN JAKARTA

red snapper / sambal / ikan bilis / eggplant

## HUNTING

duck breast / onion noodles / pomegranate

## ON MY WAY HOME TO SILOM

banana / toffee / snow

allow 60 - 90 minutes

6 courses menu THB 2,600++

**VOYAGE (V)**

## SNACKS OF THE DAY

## FIRST MEAL IN BEIJING

eggplant / tofu / yin &amp; yang

## FROM THE ROOT

beetroot / goat cheese / blackberry / walnut

## PORRIDGE IN THE FOREST

grains / jerusalem artichoke / girolles / mushroom dashi

## DUMPLING

memory of china ...

## INDIAN ACCENT

cauliflower / madras curry / hung yogurt

## ON MY WAY HOME TO SILOM

banana / toffee / snow

allow 60 - 90 minutes

6 courses menu THB 2,100++

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.