



THE HOUSE ON SATHORN

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

dolma / vine leaf / hokkaido sea urchin
 bosphorus black mussel / tarator / shell
 shakshuka free-ranged egg / spinach / fenugreek
 house fermented sour dough / cultured butter

DEEP BLUE MEDITERRANEAN

red prawns / wild obsibue caviar / bergamot

UMAMI OF ANATOLIA

kyoto farm tomatoes / aged pomegranate / feta dashi / parsley

CONSTANTINOPLE 1453

tuna belly / byzantine garum / 24k onion

FROM MY MUM...

manti / eggplant / mint butter / kaymak

SEASON OF THE WHITE

white asparagus / trumpet mushrooms / ice cream

SURF & TURK

rock lobster / sujuk / sabayon / plankton rice

SULTAN' S MESSAGE CAN'T DELIVER

royal pigeon / antep pistachio / summer cherries / leek

HALLUCINATION OF WINTER

arzagot wild strawberries / yoghurt / chocolate

TARTE

chestnut / turkish coffee

SWEET END

Signature journey menu THB 3800++ Per Guest
 exclusive of 7% government tax and 10% service charge.



THE HOUSE ON SATHORN

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

VOYAGE**MEZZES**

dolma / vine leaf / hokkaido sea urchin
 bosphorus black mussel / tarator / shell
 shakshuka free-ranged egg / spinach / fenugreek
 house fermented sour dough / cultured butter

DEEP BLUE MEDITERRANEAN

red prawns / wild obsiblu caviar / bergamot

UMAMI OF ANATOLIA

kyoto farm tomatoes / aged pomegranate / feta dashi / parsley

CONSTANTINOPLE 1453

tuna belly / byzantine garum / 24k onion

FROM MY MUM...

manti / eggplant / mint butter / kaymak

THRACIAN TERROIR

milk fed lamb / medjool date / ramson / sheep milk

HALLUCINATION OF WINTER

wild strawberries / yoghurt / chocolate

TARTE

chestnut / turkish coffee

SWEET END

Voyage menu THB 2,800++ Per Guest
 exclusive of 7% government tax and 10% service charge.



THE HOUSE ON SATHORN

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

TRIP

MEZZES

dolma / vine leaf / pickles

beetroot / goat cheese / tart

shakshuka free-ranged egg / spinach / fenugreek

house fermented sour dough / cultured butter

UMAMI OF ANATOLIA

kyoto farm tomatoes / pomegranate / feta dashi / parsley

FROM MY MUM...

manti / eggplant / mint butter / kaymak

SEASON OF THE WHITE

white asparagus / trumpet mushrooms / ice cream

HALLUCINATION OF WINTER

wild strawberries / yoghurt / chocolate

TARTE

chestnut / turkish coffee

SWEET END

Vegetarian Trip menu THB 2,200++ Per Guest
exclusive of 7% government tax and 10% service charge.