



WELCOME...

The courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic comfort food menu. The cuisine is hinged on local, seasonal and the most important is sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

TO START

tiger prawns-tomato salad, corn, basil, soy dressing

smoked eggplant salad, tomatoes, pomegranate extra virgin olive oil, basil (v)

oysters tradition, soy mignonette

beef tartare, roasted bone marrow, parsley onion salad, horseradish

(add supplement 180THB++)

soup of the day

please ask our server today's soup

TO CONTINUE

beetroot orzotto goat cheese, aged reggiano, roasted walnuts (v)

linguine, crab meat, saffron-champagne sauce, avruga caviar

pan-fried grouper, kabocha pumpkin, radish salad, tom-yum beurre blanc

chicken shish kebab, tahini-yoghurt sauce, eggplant begendi

teriyaki wagyu beef cheek, smoked corn puree, shallots

(add supplement 200THB++)

SWEET END

mango sticky rice, young coconut ice cream

tonka bean crème brûlée

%70 peruvian warm chocolate, hokkaido milk ice cream

scoop of house made ice cream or sorbet

please ask our server for today's selections

coffee or tea with compliments from The House

2 courses menu THB 640++

3 courses menu THB 780++

(v) vegetarian