



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

### EARLY MORNING AT TSUKIJI MARKET VOL. 4

tuna / kaluga caviar / avocado / yuzu-miso

*Bellingham, Pear Tree White, Chenin Bl.-Viognier, South Africa, 2013*

### FIRST MEAL IN BEIJING

eggplant / tofu / yin & yang

### EARTH & SOIL

new winter potatoes / black truffle / duck egg

*Rheingau, Eins-Zwei-Drei Riesling, Josef Leitz, Germany, 2014*

### RED PARFAIT

foie gras / brioche / 16 years aged balsamic

### ANDAMAN BBQ

phuket lobster / corn / yellow curry / coconut jam

*Paua Bay, Sauvignon Blanc, New Zealand, 2012*

### NOISY DAI PAI DONG

halibut / leek / cantonese sauce

### YAKIMONO MY STYLE

blackmore wagyu short rib / sweetbread / miso-eggplant

*Robert Mondavi, Private Selection, Cab. Sauvignon, USA, 2012*

### ON MY WAY HOME TO SILOM

banana / toffee

*Chateau Derezsla, Tokaji Aszu 3 Pyttonyos, Hungary, 2002*

### EVERYBODY LOVES CHOCOLATE

matcha / okinawa black sugar

allow 90 - 120 minutes

9 courses menu THB 3,800++

5 glasses wine pairing THB 2,200++

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

EARLY MORNING AT TSUKIJI MARKET VOL. 4  
tuna / kaluga caviar / avocado / yuzu-miso

*Bellingham, Pear Tree White, Chenin Bl.-Viognier, South Africa, 2013*

FIRST MEAL IN BEIJING  
eggplant / tofu / yin & yang

RED PARFAIT  
foie gras / brioche / 16 years aged balsamic  
*Paua Bay, Sauvignon Blanc, New Zealand, 2012*

NOISY DAI PAI DONG  
halibut / leek / cantonese sauce

HUNTING  
mallard duck / onion noodles / pomegranate  
*Babich, Pinot Noir, Marlborough, New Zealand, 2014*

ON MY WAY HOME TO SILOM  
banana / toffee  
*Shaw Vineyard Estate, Riscato, Australia, NV*

allow 60 - 90 minutes

6 courses menu THB 2,600++  
4 glasses wine pairing THB 1,700++

## VOYAGE (V)

FIRST MEAL IN BEIJING  
eggplant / tofu / yin & yang  
*Corinto Selection, Chardonnay, Chile, 2012*

SEASON VOL. 4  
celeriac / reggiano / black truffle / parsley

INDIAN ACCENT  
cauliflower / madras curry / hung yogurt  
*Paua Bay, Sauvignon Blanc, New Zealand, 2012*

MY INTERPRETATION OF RICE

EARTH & SOIL  
new winter potatoes / black truffle / duck egg  
*Rheingau, Eins-Zwei-Drei Riesling, Josef Leitz, Germany, 2014*

EVERYBODY LOVES CHOCOLATE  
matcha / okinawa black sugar  
*Chateau Dereszla, Tokaji Aszu 3 Pyttonyos, Hungary, 2002*

allow 60 - 90 minutes

6 courses menu THB 2,100++  
4 glasses wine pairing THB 1,700++

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.