



THE HOUSE ON SATHORN

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.

CHEF FATIH TUTAK

TO START

sustainable yellow fin tuna tartare, radishes, ginger dressing

endives salad, quinoa, blue cheese, citrus vinaigrette (v)

foie gras torchon, brioche, quince jelly (add supplement 100THB++)

soup of the day

please ask our server today's soup

TO CONTINUE

char-grilled free range baby chicken, sambal, pineapple salsa

paccheri pasta, saffron cream, green peas, porcini mushroom, pecorino, almonds (V)

grilled fish of the day, green salad, pickled lemon sauce

char-grilled australian wagyu flank steak, potato fries, shallot, honey-mustard sauce (add supplement 200THB++)

SWEET END

mango sticky rice, young coconut ice cream

chocolate profiterole, madagascar vanilla ice cream

one scoop of house made ice cream & 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

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.