

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.

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.

Chef Fatih Tutak

TASTING PORTIONS

We recommend a combination of dishes for a complete dinner experience

TO START

BREAKFAST AT HOME 300
tomato / turkish pomegranate / ezine white cheese / parsley

TSUKIJI MARKET 500
tai-madai / black caviar / ponzu / umeboshi / miso-yuzu

SEASON 500
cauliflower / winter black truffle / reggiano

RED PARFAIT 500
foie gras / beetroot leather / tapioca-aged balsamic

TO CONTINUE

BLACK SEA MEET AEGEA 800
turbot / akhisar domat olive / white cabbage / sea lettuce

CATCH OF THE DAY 1300
phuket rock lobster / bami noodle / chu chee curry

LOOKING FOR YAKINIKU 1200
miyazaki beef / maitake mushroom / tokyo turnip / onion shoyu

FROM MY MUM... (V) 300
manti dumpling / eggplant / tomato / kaymak

UYGHUR KEBAB MY INTERPRETATION 700
lamb chop / fermented-wild garlic / shaanxi potato

SULTAN' S MESSAGE CAN'T DELIVER 900
wood pigeon / gaziantep pistachio / red currant / leek



THE HOUSE ON SATHORN

THE DINING ROOM

SWEET END

FROZEN 200
red grape / glühwein / sorrel

TARTE 200
chestnut / turkish coffee

SAVORY END

ARTISANAL CHEESE 900

époisses de bourgogne / reblochon de savoie
mimolette beffroi / comté 24 months / banon AOC

All prices are in Thai Baht,
exclusive of 7% government tax and 10% service charge.