



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.

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

SIGNATURE JOURNEY

SNACKS OF THE DAY

AT HOME

tomato / turkish olive oil / ezine white cheese / parsley

TSUKIJI MARKET

tuna / schrenki caviar / wasabi / yuzu

CAPPADOCIA CHIMNEYS

celeriac / winter black truffle / macadamia

FROM MY MUM...

manti dumpling / eggplant / tomato / kaymak

YAKUZA STYLE

conger eel / burnt miso rice / sesame kabayaki

CATCH OF THE DAY

phuket rock lobster / bami noodle / chu chee curry

LOOKING FOR YAKINIKU

miyazaki beef / maitake / tokyo turnip / onion shoyu

FROZEN

red grapes / glühwein / sorrel

TARTE

chestnut / turkish coffee / toffee

9 course menu THB 3,800++

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



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VOYAGE

SNACKS OF THE DAY

AT HOME

tomato / turkish olive oil / ezine white cheese / parsley

TSUKIJI MARKET

tuna / schrenki caviar / wasabi / yuzu

FROM MY MUM...

manti / eggplant / tomato / kaymak

YAKUZA STYLE

conger eel / burnt miso rice / sesame kabayaki

SULTAN' S MESSAGE CAN'T DELIVER

wild wood pigeon / gaziantep pistachio / red currant / leek

FROZEN

red grapes / glühwein / sorrel

TARTE

chestnut / turkish coffee / toffee

7 course menu THB 2,800++

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