



THE HOUSE ON SATHORN

WELCOME...

We have created the following menu 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

TO START

EARLY MORNING AT TSUKIJI MARKET VOL. 5 kampachi / kaluga caviar / tokyo turnip / yuzu-miso	800
FIRST MEAL IN BEIJING (V) eggplant / tofu / yin & yang	400
WHAT IS UMAMI ? iwa-kaki oyster / chorizo / sea grape / bearnaise	800
COASTAL OF MEDITERRANEAN black mussels / saffron / bread / parsley	700
FROM THE ROOT (V) beetroot / goat cheese / blackberry / walnut	500
RED PARFAIT foie gras / beetroot / tapioca	800
INDIAN ACCENT (V) cauliflower / madras curry / hung yogurt	400

TO CONTINUE

PORRIDGE IN THE FOREST (V) grains / jerusalem artichoke / girolle / mushroom dashi	900
ANDAMAN BBQ phuket rock lobster / young corn / yellow curry / coconut jam	1700
5 DAYS IN JAKARTA red snapper / sambal / ikan blis / eggplant	1100
HUNTING duck breast / onion noodle / pomegranate / chestnut	1100
STEAK & CHIPS wagyu short rib cap / potato / tendon / onion-shoyu	1600
XINJIANG FOOD IN SANLITUN STREET lamb belly / wild herbs dumpling / fermented garlic / ramson	900

(V) vegetarian

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.