



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

### SNACKS OF THE DAY

EARLY MORNING AT TSUKIJI MARKET VOL. 5  
kampachi / kaluga caviar / tokyo tumip / yuzu-miso

RED PARFAIT  
foie gras / beetroot / tapioca

WHAT IS UMAMI ?  
iwa-kaki oyster / chorizo / sea grape / béarnaise

PORRIDGE IN THE FOREST  
grains / jerusalem artichoke / girolle / mushroom dashi

5 DAYS IN JAKARTA  
red snapper / sambal / ikan blis / eggplant

ANDAMAN BBQ  
phuket rock lobster / young corn / yellow curry / coconut jam

STEAK & CHIPS  
wagyu short rib cap / potato / tendon / onion-shoyu

ON MY WAY HOME TO SILOM  
banana / toffee / snow

EVERYBODY LOVES CHOCOLATE VOL. 2  
green tea / honey

allow 90 - 120 minutes

9 courses menu THB 3,800++

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**

## SNACKS OF THE DAY

EARLY MORNING AT TSUKIJI MARKET VOL. 5  
kampachi / kaluga caviar / tokyo turnip / yuzu-miso

RED PARFAIT  
foie gras / beetroot / tapioca

PORRIDGE IN THE FOREST  
grains / jerusalem artichoke / girolles / mushroom dashi

5 DAYS IN JAKARTA  
red snapper / sambal / ikan blis / eggplant

HUNTING  
duck breast / onion noodles / pomegranate

ON MY WAY HOME TO SILOM  
banana / toffee / snow

allow 60 - 90 minutes

6 courses menu THB 2,600++

**VOYAGE (V)**

## SNACKS OF THE DAY

FIRST MEAL IN BEIJING  
eggplant / tofu / yin & yang

FROM THE ROOT  
beetroot / goat cheese / blackberry / walnut

PORRIDGE IN THE FOREST  
grains / jerusalem artichoke / girolles / mushroom dashi

DUMPLING  
memory of china ...

INDIAN ACCENT  
cauliflower / madras curry / hung yogurt

ON MY WAY HOME TO SILOM  
banana / toffee / snow

allow 60 - 90 minutes

6 courses menu THB 2,100++

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