

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

BREAKFAST AT HOME

tomato / turkish pomegranate / ezine white cheese / parsley

TSUKIJI MARKET

kanpachi / black caviar / umeboshi / komatsuna / daikon

FROM MY MUM...

manti / eggplant / tomato / kaymak

SPRING CREATION...2017

globe artichoke / fava bean / dill / flowers

BLACK SEA MEET AEGEA

turbot / akhisar domat olive / white cabbage / sea lettuce

CATCH OF THE DAY

phuket rock lobster / bami noodle / chu chee curry

DO NOT WASTE THE POT

lamb / sweetbread / anatolian savory jam / lamb mezze

FROZEN

red grapes / glühwein / sorrel

TARTE

chestnut / turkish coffee

9 course menu THB 3,800++

VOYAGE

SNACKS OF THE DAY

BREAKFAST AT HOME

tomato / turkish pomegranate / ezine white cheese / parsley

TSUKIJI MARKET

kanpachi / black caviar / umeboshi / komatsuna / daikon

FROM MY MUM...

manti / eggplant / tomato / kaymak

BLACK SEA MEET AEGEA

turbot / akhisar domat olive / white cabbage / sea lettuce

SULTAN' S MESSAGE CAN'T DELIVER

wood pigeon / gaziantep pistachio / red currant / leek

FROZEN

red grapes / glühwein / sorrel

TARTE

chestnut / turkish coffee

7 course menu THB 2,800++

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TASTING PORTIONS

We recommend a combination of dishes for a complete dinner experience

TO START

BREAKFAST AT HOME	300
tomato / turkish olive oil / pomegranate / white cheese / parsley	
TSUKIJI MARKET	500
kanpachi / black caviar / umeboshi / komatsuna / daikon	
SPRING CREATION... 2017	500
globe artichoke / fava bean / dill / flowers	
RED PARFAIT	500
foie gras / beetroot leather / tapioca-aged balsamic	

TO CONTINUE

BLACK SEA VS AEGEA	800
wild turbot / akhisar green olive / white cabbage tursu / plankton	
FROM MY MUM... (V)	300
manti dumpling / eggplant / tomato / kaymak	
CATCH OF THE DAY	1300
phuket rock lobster / bami noodle / chu chee curry	
LOOKING FOR YAKINIKU	1200
miyazaki wagyu / maitake mushroom / tokyo turnip / onion shoyu	
DO NOT WASTE THE POT	800
lamb / sweetbread / anatolian savory jam / lamb mezza	
SULTAN' S MESSAGE CAN'T DELIVER	900
royal pigeon / gaziantep pistachio / red currant / leek heart	