THE DINING ROOM



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 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

Jul 2

JOURNEY

SNACKS OF THE DAY

FIRST DISH ON THE TABLE IN MY HOME tomato / turkish olive oil / ezine cheese / parsley

EARLY MORNING AT TSUKIJI MARKET maguro / black truffle / seaweed / avocado

RED PARFAIT foie gras / beetroot leather / tapioca

BACK TO MY ORIGIN turkish manti / eggplant / tomato / kaymak

IF YOU TRY TO MAKE RISOTTO ALL ABOUT SEA oyster / salicornia / sea grape / kelp

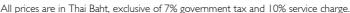
SUNDAY YUM-CHA IN CAUSEWAY BAY rock lobster / chayote leaf / xo / lapsang souchong

MIDNIGHT SHABU SHABU WITH YAMAMOTO SAN miyazaki beef / maitake / tendon / onion-shoyu

ON MY WAY HOME TO SILOM banana / toffee / snow

8 course menu THB 3,600++

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.



THE DINING ROOM

200



VOYAGE

SNACKS OF THE DAY

EARLY MORNING AT TSUKIJI MARKET maguro / black truffle / seaweed / avocado

RED PARFAIT foie gras / beetroot leather / tapioca

BACK TO MY ORIGIN turkish manti / eggplant / tomato / kaymak

IF YOU TRY TO MAKE RISOTTOO ALL ABOUT THE SEA oyster / salicornia / sea grape / seaweed

THE HOUSE ON SATHORN

HUNTING duck breast / onion noodles / pomegranate

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

TRYING TO LEARN MANDARIN chinese five spice / biscuit / candy

6 course menu THB 2,600++

VOYAGE (V)

or

SNACKS OF THE DAY

THE FIRST DISH ON THE TABLE IN MY HOME tomato / turkish olive oil / ezine cheese / parsley

FROM THE ROOT beetroot / goat cheese / blackberry / walnut

BACK TO MY ORIGIN turkish manti / eggplant / tomato / kaymak

INDIAN ACCENT cauliflower / tandoori / hung yogurt

TRYING TO LEARN MANDARIN chinese five spice / biscuit / candy

5 course menu THB 2,300++

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



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Jul 2

TO START

THE FIRST DISH ON THE TABLE IN MY HOME tomato / turkish olive oil / ezine cheese / parsley	(V) 600
IF YOU TRY TO MAKE RISOTTO ALL ABOUT 7 oyster / salicomia / sea grape / seaweed	THE SEA 800
FROM THE ROOT (V) beetroot / goat cheese / blackberry / walnut	600
EARLY MORNING AT TSUKIJI MARKET maguro / black truffle / seaweed / avocado	1000
RED PARFAIT foie gras / beetroot leather / tapioca	800
INDIAN ACCENT (V) cauliflower / tandoori / hung yogurt	500
TO CONTINUE	
BACK TO MY ORIGIN (V) turkish manti / eggplant / tomato / kaymak	800
5 DAYS IN JAKARTA red snapper / sambal / eggplant / kecap manis	1200
HUNTING duck breast / onion noodle / pomegranate / chestr	l 200 nut
MIDNIGHT SHABU SHABU WITH YAMAMOTO miyazaki beef / maitake / tendon / onion-shoyu / ri	
SUNDAY YUM-CHA IN CAUSEWAY BAY rock lobster / chayote leaf / xo / lapsang souchong	2500
UYGHUR KEBAB MY INTERPRETATION lamb chop / fermented-wild garlic / shaanxi potato	1400

(V) vegetarian

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