



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

## 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.

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



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## 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

HUNTING  
duck breast / onion noodles / pomegranate  
or

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)

### 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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## TO START

THE FIRST DISH ON THE TABLE IN MY HOME (V) tomato / turkish olive oil / ezine cheese / parsley	600
IF YOU TRY TO MAKE RISOTTO ALL ABOUT THE SEA oyster / salicornia / sea grape / seaweed	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 / chestnut	1200
MIDNIGHT SHABU SHABU WITH YAMAMOTO SAN miyazaki beef / maitake / tendon / onion-shoyu / rice	2400
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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