



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. 6
chu toro / black truffle / yuzu-miso / avocado

RED PARFAIT
foie gras / beetroot / tapioca

PORRIDGE IN THE FOREST
grains / sunchoke / mushroom dashi

WHAT IS UMAMI.....?
oyster / chorizo iberico / umibudo / kelp béarnaise

5 DAYS IN JAKARTA
red snapper / sambal / eggplant

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

STEAK & CHIPS
wagyu short rib / 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. 6

chu toro / black truffle / yuzu-miso / avocado

RED PARFAIT

foie gras / beetroot / tapioca

PORRIDGE IN THE FOREST

grains / sunchoke / mushroom dashi

5 DAYS IN JAKARTA

red snapper / sambal / 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 / sunchoke / mushroom dashi

DUMPLING

memory of china ...

INDIAN ACCENT

cauliflower / tandoori / 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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TO START

EARLY MORNING AT TSUKIJI MARKET VOL. 6 chu toro / black truffle / yuzu-miso / avocado	800
FIRST MEAL IN BEIJING (V) eggplant / tofu / yin & yang	400
WHAT IS UMAMI.....? oyster / chorizo iberico / umibudo / kelp béarnaise	800
COASTAL OF MEDITERRANEAN black mussels / saffron / sponge / parsley	700
FROM THE ROOT (V) beetroot / goat cheese / blackberry / walnut	500
RED PARFAIT foie gras / beetroot / tapioca	800
INDIAN ACCENT (V) cauliflower / tandoori / hung yogurt	400

TO CONTINUE

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

(V) vegetarian

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