



THE HOUSE ON SATHORN

THE COURTYARD

TUESDAY 14TH FEBRUARY 2017

VALENTINE'S DINNER MENU

TO START

½ dozen freshly shucked gillardeau oysters, soy mignonette

TO CONTINUE

maldivian sustainable yellow fin tuna tartare, avocado, jalapeno

IN BETWEEN

homemade pappardelle, morel mushroom cream, burrata

TO FILL

grilled live phuket lobster, mimolette cheese sauce,  
black truffle, kabocha pumpkin

OR

australian dry aged wagyu beef rib-eye,  
truffle mashed potato, onion, tendon sauce

SWEET END

chocolate soufflé

5-course menu at THB 3,500 ++ / person  
Add a glass of Moët & Chandon Champagne at THB 990++ / person

All prices are in Thai Baht  
Exclusive of 7% government tax and 10% service charge

