

WELCOME

THE DINING ROOM

We have created the following menus by looking back to my heritage and remembering some of the unforgettable best food memories in my life.

Growing up in Istanbul I was exposed to rich flavors, a diversity of humble ingredients prepared in many delicious dishes.

Today I am bringing my journey to The Dining Room by creating a new language for Turkish cuisine so it can speak internationally.

We will keep discovering my homeland's diverse range of ingredients, techniques and cultural influences and translating them into a modern gastronomic experience by combining art, innovation and the story behind of it.

Experience the message of each dish with all your senses.

Fatih Tutak

SIGNATURE JOURNEY

MEZZES

shallot / ic pilav / sea urchin / oscietra caviar
bosphorus black mussel / tarator / shell
beetroot / yoghurt / garlic
Jerusalem artichoke / free-ranged egg / girolles
house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / basil / goat cheese / salca

VIKINGS DISCOVERED ISTANBUL

scallops / mediterranean black olive / sea fennel

FROM MY MUM...

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

CALAMAR DOLMA

squid / porcini / ink / sugar snap peas

AGEAN FISH AUCTION

golden eye snapper / bugulama / potato / parsley

SULTAN' S MESSAGE

pigeon / antep pistachio / cherry / leek

HALLUCINATION OF WINTER

grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Signature journey THB 3800 Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM





THE HOUSE ON SATHORN

VOYAGE

MEZZES

shallot / ic pilav / sea urchin / oscietra caviar
bosphorus black mussel / tarator / shell
beetroot / yoghurt / garlic
Jerusalem artichoke / free-ranged egg / girolles
house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / basil / goat cheese / salca

FROM MY MUM...

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

AGEAN FISH AUCTION

golden eye snapper / bugulama / potato / parsley

KUZU KEBAB

milk fed lamb ribs / eggplant / protienella / cemen

HALLUCINATION OF WINTER

grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Voyage THB 2800 Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM





THE HOUSE ON SATHORN

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TRIP

MEZZES

shallot / ic pilav / eggplant / olive oil
 beetroot / yoghurt / garlic
 Jerusalem artichoke / free-ranged egg / girolles
 house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / basil / goat cheese / salsa

MORNING ON THE ROAD

red lentil / butter / lemon

FROM MY MUM...

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

HALLUCINATION OF WINTER

grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Trip THB 2200 Per Guest
 exclusive of 7% government tax and 10% service charge.
 Available from 6:00PM—9:30PM

