

## WELCOME

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

## WELCOME

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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 / salca

## 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

