



THE HOUSE ON SATHORN

THE DINING ROOM

We have created the following menu that reflect the true flavors of nature and feature selections of carefully reinterpreted dishes that showcase unforgettable gastronomic moments in my life.

We are always searching for ways to communicate our passion for new textures, elements, techniques and products.

The most exciting part behind our cuisine is the intention, emotion, art and the story behind of it.

Experience the message of each dish with all your senses.

Fatih Tutak

## SIGNATURE JOURNEY

### MEZZES

dolma / vine leaf / hokkaido bafun sea urchin

bosphorus black mussel / tarator / shell

shakshuka free-ranged egg / spinach / fenugreek

house fermented sour dough / cultured butter

### UMAMI OF ANATOLIA

kyoto farm tomatoes / pomegranate / feta dashi / parsley

### CONSTANTINOPLE MCDLIII

tuna belly / garum / cranberry beans pilaki

### DEEP BLUE MEDITERRANEAN

alexandria bay red prawns / wild obsblue caviar / bergamot

### FROM MY MUM...

manti / eggplant / mint butter / kaymak

### SEASON OF THE WHITE

white asparagus / trumpet mushrooms / ice cream

### AEGEAN

mediterranean monkfish / green olive / phytoplankton / tursu

### SULTAN' S MESSAGE CAN'T DELIVER

royal pigeon / gaziantep pistachio / red currant / leek

### FROZEN

red grapes / red wine / wood sorrel

### TARTE

chestnut / turkish coffee

### SWEET END

Signature Journey THB 3800++ Per Guest

exclusive of 7% government tax and 10% service charge.



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## WELCOME

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## VOYAGE

### MEZZES

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### UMAMI OF ANATOLIA

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### CONSTANTINOPLE MCDLIII

tuna belly / garum / cranberry beans pilaki

### FROM MY MUM...

manti / eggplant / mint butter / kaymak

### AEGEAN

mediterranean monkfish / green olive / phytoplankton / tursu

### DO NOT WASTE THE POT

milk fed lamb / licorice / anatolian savory jam

### FROZEN

red grapes / red wine / wood sorrel

### TARTE

chestnut / turkish coffee

### SWEET END

Voyage THB 2,800++ Per Guest

exclusive of 7% government tax and 10% service charge.