

WELCOME

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

shallot / turkish rice / sea urchin / oscietra caviar

bosphorus black mussel / tarator / shell

beetroot / yoghurt / garlic

shakshuka / free-ranged egg / sucuk / spinach

house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / basil / goat cheese / salca

VIKINGS DISCOVERED ISTANBUL

nordic scallops / mediterranean black olive / sea fennel

CONSTANTINOPLÉ 1453

tuna belly / byzantine garum / onion

FROM MY MUM...

mantı / eggplant / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

CALAMAR DOLMA

squid / porcini / ink / sugar snap peas

SULTAN' S MESSAGE

anjou pigeon / antep pistachio / cherry / leek

HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Signature journey menu THB 3800++ Per Guest  
 Wine pairing 5 glasses and a glass of cocktail THB 2,000++ Per Guest  
 exclusive of 7% government tax and 10% service charge.  
 Available from 6:00PM—9:30PM





## THE HOUSE ON SATHORN

### VOYAGE

#### MEZZES

shallot / turkish rice / sea urchin / oscietra caviar  
bosphorus black mussel / tarator / shell  
beetroot / yoghurt / garlic  
shakshuka / free-ranged egg / sucuk / spinach  
house fermented turkish pide / cultured butter / honeycomb

#### CHILDHOOD SUMMERS

tomato / basil / goat cheese / salca

#### CONSTANTINOPLE 1453

tuna belly / byzantine garum / onion

#### FROM MY MUM...

manti / eggplant / mint butter / kaymak

#### THE BLACK SEA

corn meal / kashkaval cheese / kale

#### THRACIAN TERROIR

milk fed lamb / medjool date / ramson / sheep milk

#### HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

#### TARTE

chestnut / turkish coffee

#### SWEET END

Voyage menu THB 2800++ Per Guest  
Wine pairing 4 glasses and a glass of cocktail THB 1,800++ Per Guest  
exclusive of 7% government tax and 10% service charge.  
Available from 6:00PM—9:30PM





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## TRIP

### MEZZES

shallot / turkish rice / eggplant / olive oil

beetroot / yogurt / garlic

shakshuka free-ranged egg / spinach / cemen

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 / eggplant / mint butter / kaymak

### THE BLACK SEA

corn meal / kashkaval cheese / kale

### HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

### TARTE

chestnut / turkish coffee

### SWEET END

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

