



THE HOUSE ON SATHORN

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

dolma / hokkaido sea urchin / oscietra caviar
babaganoush / tart / za'atar

bosphorus black mussel / tarator / shell

shakshuka free-ranged egg / spinach / cemen

house fermented turkish pide / cultured butter / honeycomb

UMAMI OF ANATOLIA

kyoto farm tomatoes / aged pomegranate / feta dashi / parsley

VIKINGS DISCOVERED ISTANBUL

nordic scallops / mediterranean black olive / sea fennel

CONSTANTINOPLE 1453

tuna belly from tsukiji / byzantine garum / 24k onion

FROM MY MUM...

manti / eggplant / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

SURF & TURK

andaman rock lobster / sujuk / sabayon

SULTAN' S MESSAGE

royal pigeon / antep pistachio / summer cherries / leek

HALLUCINATION OF WINTER

nagano grapes / yoghurt / atsina

TARTE

chestnut / turkish coffee

SWEET END

Signature journey menu THB 3800++ Per Guest

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

Available from 6PM—10:30PM





VOYAGE

MEZZES

dolma / hokkaido sea urchin / oscietra caviar
babaganoush / tart / za'atar

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UMAMI OF ANATOLIA

kyoto farm tomatoes / aged pomegranate / feta dashi / parsley

CONSTANTINOPLE | 453

tuna belly from tsukiji / byzantine garum / 24k 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 2,800++ Per Guest

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

Available from 6PM—10:30PM





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TRIP

MEZZES

dolma / vine leaf / rice / eggplant
babaganoush / tart / za'atar

shakshuka free-ranged egg / spinach / cemen

house fermented turkish pide / cultured butter / honeycomb

UMAMI OF ANATOLIA

kyoto farm tomatoes / pomegranate / feta dashi / parsley

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 2,200++ Per Guest
exclusive of 7% government tax and 10% service charge.

Available from 6PM—10:30PM

