

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

CHRISTMAS VOYAGE

MEZZES

oyster / ice cream / oscietra caviar
beef / bulgur / isot / comet / olive oil
Jerusalem artichoke / free-ranged egg / girolle
house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / basil / goat cheese / salca

MANTI

crab / saffron butter / tomato paste / spinach

THE BLACK SEA

corn meal / kashkaval cheese / kale

AGEAN FISH AUCTION

golden eye snapper / bugulama / potato

SULTAN' A MESSAGE

pigeon / antep pistachio / cherry / leek

SNOW RED

beetroot / yoghurt / atsina / blueberries

TARTE

chocolate / kaymak

SWEET END

THB 4800++ Per Guest inclusive of champagne cocktail on arrival

THB 6000++ Per Guest pair with wines or cocktail, inclusive of champagne cocktail on arrival

exclusive of 7% government tax and 10% service charge.
Available from 06:00-11:30PM

