



THE HOUSE ON SATHORN

PRIVATE DINING AT THE HOUSE ON SATHORN
SET MENU #1

TO START

big eye tuna tartare, radishes, pistachio, ginger dressing

TO CONTINUE

paccheri pasta, saffron cream, green peas, porcini mushroom,
pecorino, toasted almonds

TO PURSUE

slow roasted free range chicken, sambal, pineapple salsa

OR

miso black cod, yuzu sauce, soy rice, shitake

SWEET END

chocolate profiterole, madagascar vanilla ice cream

THB 1900++ per guest



THE HOUSE ON SATHORN

PRIVATE DINING AT THE HOUSE ON SATHORN
SET MENU #2

TO START

foie gras torchon, brioche, quince jelly

TO CONTINUE

deep fried prawns, tofu skin, tamarind sauce

TO PURSUE

tandoori lamb cutlets, eggplant begendi, spicy yoghurt

OR

kurobuta pork cutlet, pumpkin puree, maple gazed apple, mustard sauce

SWEET END

caramelized quince tarte tatin, clotted cream, walnut

THB 2100 ++ per guest



THE HOUSE ON SATHORN

PRIVATE DINING AT THE HOUSE ON SATHORN
SET MENU #3

TO START

gillardeau oysters tradition, soy mignonette

TO CONTINUE

smoked eggplant salad, tomatoes, pomegranate, basil, pine nut

TO PURSUE

grilled beef kofte, pilav, adapazari islama bread

OR

jumbo tiger prawn, bami noodle, chu chee curry sauce

SWEET END

%70 peruvian warm chocolate, hokkaido milk ice cream

THB 3100 ++ per guest



THE HOUSE ON SATHORN

PRIVATE DINING AT THE HOUSE ON SATHORN
THAI SHARING SET MENU

APPETIZERS

deep fried prawns, tofu skin, tamarind sauce

blue crab popiah, chili jam, coconut, pomelo, shallots

jumbo tiger prawns som tum our way...

thom kha gai

MAINS

soft shell crab curry, eggs, celery, onions

steamed whole black grouper, fermented thai plums, mushrooms

slow cooked southern yellow curry wagyu beef ribs

Isaan fried chicken, crispy garlic, spicy dry chili sauce

soy glazed kurobota pork neck, local herbs, salads, chili dip

DESSERT

mango sticky rice, young coconut ice cream

THB 2700++ PER PERSON