**Vertigo Set**

### 3 Course

**Spiced Ahi Tuna Ceviche**
Avocado, Coriander, Lime, Chili, Shallots & Finished with Salmon Roe
Sauvignon Blanc, MAPU, Baron Philippe De Rothschild, Maipo Valley, Chile

**Black Angus Beef Tenderloin**
Homemade Roasted Potato Wedges, Grilled Provençal Tomato, Green Asparagus, Creamy Forest Bordelaise Sauce
Merlot, Cabernet, Château de Toutes, Côtes de Bordeaux, France

**Grilled Red Snapper**
Macadamia Pesto and Bean Salad
“Mâcon-Villages”, B & G, AOC, Mâcon-Villages, France

**Pear & Almond Tart**
Warm Red Wine-Rosemary Reduction
Moscato, Yellow Tail, Casella Family, SE Australia

3-course set
4,100 or 5,500 with wines

### 4 Course

**Smoked Salmon**
Orange Dressing & Avocado Pâté, Black Bread
Sauvignon Blanc, “The Riddle”, Hardys, South Australia

**Rotisserie Chicken & Potato Chowder**
Ciabatta Croutons

**Black Angus Beef Tenderloin**
Homemade Roasted Potato Wedges, Grilled Provençal Tomato, Green Asparagus, Bordelaise Sauce
Cabernet, Merlot, Les Charmes De Magnol, B&G, AOC, Medoc, France

**Line Caught Sea Bass**
Crispy Palm Potatoes, Basil Pea Purée, Asparagus Slaw
Chardonnay, “Gato Negro”, San Pedro, Central Valley, Chile

**Valrhona Chocolate Fondant**
Honey Butter Cream & Cinnamon Ice Cream
Taylor’s Fine Ruby Port, Portugal

4-course set
4,700 or 6,100 with wines

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*Prices are in Thai Baht, subject to 10% service charge and applicable tax*
Create your own 5 or 7 Tasting Menu

DRIED DUCK BREAST NATURAL
Cold Pickled Melon & Cucumber
Cape Discovery, Brut, South Africa

HOKKAIDO SEA SCALLOPS
Quinoa, Apple Salad & Butternut Squash Puree
Sauvignon Blanc, “The Riddle”, Hardys, SE, Australia

ROUGIE FOIE GRAS
Fig & Peach Compote, Sourdough Bread
Nerello Mascalese, Terre Nere “Etna Rosato”, DOC, Sicily, Italy

*Choose 2 items for 5 course set*
*Choose 2 glasses of wine for 7 course set*

SMOKED COD CHOWDER
Pancetta Bacon & Sweet Corn

MIYAZAKI WAGYU TENDERLOIN
Sweet Potato Fondant, Morels, Ceps & Truffle Sauce
Merlot, Montes “Classic Series” D.O., Colchagua Valley, Chile

ATLANTIC HALIBUT
Lemon & Rosemary Marinated, Chive Mash, Black Olive Sauce
Chardonnay, "La Croix Belle", IGP, Côtes de Thongue, France

*Choose 1 item for 5 course set*

BAKED ORGANIC GREEK YOGHURT CHEESE CAKE
Poached Pineapple & Mango Sorbet
Moscato, Yellow Tail, Casella Family, SE, Australia

5-course set 5,400 or 6,800 with wines
7-course set 7,700 or 9,100 with wines

Dish contains Gluten  Dish contains Nuts  Dish contains Dairy Products

Prices are in Thai Baht, subject to 10% service charge and applicable tax
**Vegetarian Set**

**4 Course**

**Organic Figs & Pear Salad**  
Jalapeños, Roasted Shallot, Pomegranate,  
Greek Salad Dressing

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**Apple Cinnamon Butternut Squash Soup**  
Crispy Sage & Extra Virgin Olive Oil 🍌

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**PAN-FRIED GNOCCHI**  
White Beans, Sundried Tomatoes & Baby Spinach 🍌

**OR**

**Avocado Pesto Barley Risotto**  
Fresh Thai Coconut Milk 🍌

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**Vanilla Panna Cotta**  
Meringue, Forest Fruits, Champagne Jelly 🍌

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4-course set - 2,900

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Dish contains Gluten 🍌  
Dish contains Nuts 🍌  
Dish contains Dairy Products 🍌

*Prices are in Thai Baht, subject to 10% service charge and applicable tax*