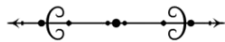


VERTIGO SET

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



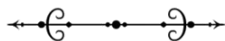
BLACK ANGUS BEEF TENDERLOIN

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

OR

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

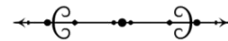
3-course set

4,100 or 5,500 with wines

4 Course

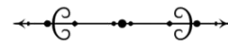
SMOKED SALMON

Orange Dressing & Avocado Pâté, Black Bread 🍷
Sauvignon Blanc, "The Riddle", Hardys, South Australia



ROTISSERIE CHICKEN & POTATO CHOWDER

Ciabatta Croutons 🍷 🍷



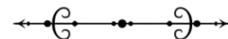
BLACK ANGUS BEEF TENDERLOIN

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

OR

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

🍷 Dish contains Gluten 🥜 Dish contains Nuts 🍷 Dish contains Dairy Products 🌱 Vegetarian

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

VERTIGO

CHEF'S TABLE

Create your own 5 or 7 Tasting Menu

DRIED DUCK BREAST NATURAL

*Cold Pickled Melon & Cucumber
Cape Discovery, Brut, South Africa*

HOKKAIDO SEA SCALLOPS

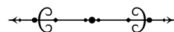
*Quinoa, Apple Salad & Butternut Squash Puree ^D
Sauvignon Blanc, "The Riddle", Hardys, SE, Australia*

ROUGIE FOIE GRAS

*Fig & Peach Compote, Sourdough Bread [ⓧ]
Nerello Mascalese, Terre Nere "Etna Rosato", DOC, Sicily, Italy*

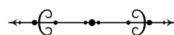
Choose 2 items for 5 course set

Choose 2 glasses of wine for 7 course set



SMOKED COD CHOWDER

Pancetta Bacon & Sweet Corn ^D



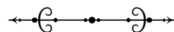
MIYAZAKI WAGYU TENDERLOIN

*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 ^D
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 [ⓧ] [🥜] ^D
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 ^D Dish contains Dairy Products [🌿] Vegetarian

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

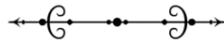
VEGETARIAN SET



4 Course

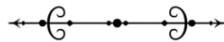
ORGANIC FIGS & PEAR SALAD

*Jalapeños, Roasted Shallot, Pomegranate,
Greek Salad Dressing*



APPLE CINNAMON BUTTERNUT SQUASH SOUP

Crispy Sage & Extra Virgin Olive Oil \mathcal{D}



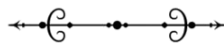
PAN-FRIED GNOCCHI

White Beans, Sundried Tomatoes & Baby Spinach $\otimes \mathcal{D}$

OR

AVOCADO PESTO BARLEY RISOTTO

Fresh Thai Coconut Milk $\otimes \mathcal{N} \mathcal{D}$



VANILLA PANNA COTTA

Meringue, Forest Fruits, Champagne Jelly \mathcal{D}

4-course set - 2,900

\otimes Dish contains Gluten \mathcal{N} Dish contains Nuts \mathcal{D} Dish contains Dairy Products \mathcal{V} Vegetarian

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