

# VERTIGO SET

## 3 Course

### SPICED AHI TUNA CEVICHE

*Avocado, Coriander, Lime, Chili, Shallots  
Finished with Salmon Roe*

*Sauvignon Blanc, "Convento Viejo", Central Valley, Chile*

### AUSTRALIAN PRIME BEEF

*Black Angus Beef Tenderloin, Homemade Roasted Potato  
Wedges, Grilled Provençal Tomato, Green Asparagus,  
Creamy Forest Bordelaise Sauce*

*Merlot, Cabernet, Château des Tourtes, Côtes de Bordeaux,  
France*

OR

### AUSTRALIAN BARRAMUNDI

*Pan Roasted, Minted New Potatoes, Gem Lettuce, Brown  
Shrimp, Caviar Cream Sauce*

*"Mâcon-Villages", B & G, AOC, Mâcon-Villages, France*

### 🌿🍷 "VERTIGO" LEMON VERBENA CRÈME BRÛLÉE

*Honeycomb, Citrus Granita*

*Moscato, Yellow Tail, Casella Family, SE Australia*

**3-course set**

*3,900 or 5,250 with wines*

## 4 Course

### 🍷🌿 BEETROOT & HENDRICK'S GIN CURED SALMON

*Cucumber Salad, Whole Grain Mustard Sauce*

*Sauvignon Blanc, "The Riddle", Hardys, SE Australia*

### 🌿🍷 ROASTED PURPLE SWEET POTATO & CAULIFLOWER SOUP

*Whole Wheat Croutons & Olive Oil*

### USDA PRIME BEEF SIRLOIN

*Hand-Cut Potatoes, Cherry Tomatoes,  
Grilled Asparagus & Bordelaise Sauce*

*Cabernet, Merlot, Les Charmes De Magnol, B&G, AOC,  
Medoc, France*

OR

### SWEET & SPICY SRIRACHA CARAMELIZED FILLET RED SNAPPER

*Potato Gratin, Baby Spinach, Celeriac,  
Apple, Mussels, Chives*

*Chardonnay, "Gato Negro", San Pedro, Central Valley, Chile*

### 🍷🌿 CALVADOS CRÈME FRAÎCHE MOUSSE

*Apple Compote & Short Bread Crumble*

*Moscato, Yellow Tail, Casella Family, SE Australia*

**4-course set**

*4,500 or 5,850 with wines*

🍷 Dish contains Gluten    🌿 Dish contains Nuts    🌿 Vegetarian

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

# VERTIGO

## CHEF'S TABLE

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Create your own 5 or 7 Course

**CARPACCIO LOBSTER CREAM CAVIAR**

*Leek, Pickled Ginger & Wasabi*

*Sauvignon Blanc, "The Riddle", Hardys, SE Australia*

**SUGAR CURED AUSTRALIAN BEEF RUMP**

*Asparagus, Aged Cheddar, Hazelnut Dressing & Chervil*

*Pinot Noir, "Attitude", Pascal Jolivet, IGP, Val De Loire, France*

**HOKKAIDO SCALLOP**

*Tabbouleh Dressing, Crisp Apple, Blood Sausage & Herbs*

*Pinot Grigio, Fantinel Borgo Tesis, DOC, Friuli, Italy*

\*Choose 2 items for 5 course set\*

\*Choose 2 glasses of wine for 7 course set\*

**MELTED PARMESAN PUMPKIN SOUP**

*Truffle Oil & Chives*

**CRISPY WAGYU BEEF SHORT RIB**

*Parsnip Puree, Date & Turnip Salad*

*Merlot, Montes "Classic Series" D.O., Colchagua Valley, Chile*

**STEAMED FILLET BABY SNAPPER**

*Mussels, Saffron, Potato & Tomato Cream Sauce*

*Chardonnay, "La Croix Belle", IGP, Côtes de Thongue, France*

\*Choose 1 item for 5 course set\*

**MASCARPONE PANNA COTTA**

*Berries & Pistachios*

*Taylor's Fine Ruby Port, Portugal*

*5-course set 5,200 or 6,650 with wines*

*7-course set 7,500 or 8,900 with wines*

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# VEGETARIAN SET

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**Create your own 3 or 4 Course**

⊗ **POACHED EGGS ON ONION TART**

*Pecorino, Honey & Thyme Dressing*

**MELTED PARMESAN PUMPKIN SOUP**

*Truffle Oil & Chives*

**\*Choose 1 item for 3 course set\***

⊗ **BEETROOT & PEARL BARLEY RISOTTO**

*Pickled Garden Beetroot & Mascarpone*

⊗ **BREAD BUTTER & ORANGE MARMALADE**

*Vanilla Bean Custard Cream Sauce*

*3-course set 2,300*

*4-course set 3,200*

⊗ Dish contains Gluten    🌰 Dish contains Nuts    🌿 Vegetarian

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