



**SELBACH
OSTER**

WINE PAIRING

\$135 supplement

PINOT 2017 BRUT

The Tortoise • Fall Sunrise • Dried Orange Skin

ZELTINGER "ALTE REBEN" 2021

The Hare • New Moon • Pineapple Essence

ZELTINGER SONNENUHR FEINHERB "UR" ALTE REBEN 2021

The Owl • Waxing Moon • Wild Apples

ZELTINGER SCHLOSSBERG AUSLESE FEINHERB 2007

The Labrador • Full Moon • Childhood Butterscotch

ZELTINGER SCHLOSSBERG BEEREN AUSLESE 2006

The Lioness • Summer Sunset • Astronaut Mango

**BANGKOK
SUPPER
CLUB**

Experience a curated journey through
our most celebrated dishes, an exploration
of signature flavors crafted by
Executive Chef Max Wittawat and his team.

THANK YOU FOR JOINING US!

ขอบคุณครับ

UNI AND CRAB TARTLET หลนปูกระທးທးທး
blue swimmer crab lon, Hokkaido uni, ossetra caviar

GOI ก้อยเนื้อ
northeastern Thai beef tartare,
makrut lime leaves, rice cracker

FOIE GRAS DUCK BREAST WRAP ฌ็องค้ำเบ็ดอย่างดັบห่าน
foie gras, mieng kham, smoked duck breast

CHUTORO LAAB ลาบเห่เห่ชูโทะโรว์
blue fin tuna tartare, northern Thai laab spice, red endive

KHAO MUN GAI ข้าวมันไก่
deboned fried chicken wings, ginger sticky rice,
soy bean powder

HOKKAIDO SCALLOP CEVICHE หอยเซลล์แซ่่น้ำปลา
pickled watermelon rind, mint, chili
watermelon granita

TIGER PRAWN SATAY กุ้งสะเต๊ะ
pickled cucumber and red chili, curry cashew butter sauce

YUM "SOM O" ยำส้มโอ
grapefruit salad with tangerine, kumquat,
pistachios crunch and Makrut lime leaves

BANGKOK GAI YANG ไก่ย่าง
charcoal grilled chicken thigh marinated with
lemongrass, Nam Jim Jaew, charred sticky rice patty

CHILEAN SEA BASS CHAKRAM CURRY แกงชะครามปลา
salty finger, basil oil, jasmine rice

PORK JOWL ข้าวอบน้ำพริกกากหมู
baked garlic rice, spiced pork cracklings, chive

PANDAN TARTLET

SWEET POTATO ICE CREAM

BLACK STICKY RICE CAKE