

the r e f l e x i o n s

Lunch menu

Starters:

Hamachi ♦ cucumber ♦ apple ♦ bacon ♦ chicken ♦ lime

Lobster soup ♦ lobster ravioli ♦ roasted baby carrot ♦ sour cream

Heirloom Tomatoes ♦ cream ♦ yuzu ♦ Jamon Iberian De Belotta

Main course:

Hokkaido Scallop ♦ truffle sauce ♦ cauliflower ♦ almond ♦ parmesan

Black truffle ♦ aquarello risotto ♦ mushroom ♦ parmesan

Chicken ♦ duck liver ♦ black currant ♦ corn ♦ quail sauce

Wagyu striploin ♦ bell pepper ♦ Jerusalem artichoke ♦ beef sauce

Add 700 THB

Dessert:

Chocolate ♦ roasted banana ♦ chocolate mousse ♦ passion fruit

Cranberry mousse ♦ milk panna cotta ♦ honey

Cheese ♦ popcorn ♦ cranberry ♦ caramelized nuts

Add 350 THB

2 course: THB 999

3 course: THB 1250

Food is a gift and should be treated, reverentially, romanced and ritualized. And seasoned with memory

Allow us to fulfill your needs – please let us know if you have any special dietary requirements

Prices are in Thai baht and subject to 10% service charge and applicable government tax.

ราคาข้างต้นเป็นเงินบาท ยังไม่รวมค่าบริการ และภาษีรัฐบาล