

# the **r**e f | e x | i o u s

## *Set Menu*

### *4 & 6 course*

**Majestic Oysters** / green chili / lime / curry / cucumber (6)

**Hokkaido Scallop** / pork belly / potato / citrus / radish / Tzar Caviar

**Boston Lobster** / goat cheese / beetroot / balsamic / shallot vinaigrette (6)

**Black Mussel** / shrimp tortellini / poached seabream / fennel / celery

**Guinea fowl** / leek / garlic / duck liver / morel / balsamic / mushroom

**Strawberry** / lemon / sour cream / vanilla / rhubarb / strawberry sorbet

*4 course 2,300*

*6 course 2,800*

## *Add*

### *Marchand cheese*

*3 pieces 450*

*5 pieces 700*

*7 pieces 950*

*Phillip Marchand is following in his family's long tradition in fresh dairy produce (cheese and butter) ensuring the continuation of the profession and unique savoir-faire of one of the oldest food establishments in eastern France, the secret of which been passed down through four generations since 1888*

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

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.  
Prices are in Thai baht and subject to 10% service charge and applicable government tax. ราคาข้างต้นเป็นเงินบาท ยังไม่รวมค่าบริการ และภาษีรัฐบาล

# the **r e f | e x | i o u s**

## *Set Menu*

### *9 & 11 course*

*Majestic Oysters / green chili / lime / curry / cucumber*

*Hokkaido Scallop / pork belly / potato / citrus / radish / Tzar Caviar*

*Boston Lobster / goat cheese / beetroot / balsamic / shallot vinaigrette*

*Yellow fin Tuna / egg yolk / cucumber / coriander / mango / soy (11)*

*Aquarello Risotto / tomato / asparagus / sour cream / chive / parmesan*

*Black Mussel / shrimp tortellini / poached seabream / fennel / celery (11)*

*Dover Sole / caper / shallot / sugar snap / white grape / lemon / potato*

*Guinea fowl / leek / garlic / duck liver / morel / balsamic / mushroom*

*Wagyu striploin / beef cheek / bone marrow / eggplant / paprika / beef sauce*

*Chocolate / roasted banana / chocolate mousse / passion fruit*

*Strawberry / lemon / sour cream / vanilla / rhubarb / strawberry sorbet*

*9 course 3,500*

*11 course 3,900*

*Le Club Plaza card members are entitled to 20% saving on set menu.*

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