# À LA CARTE

*A cuisine guided by seasonality and the creative vision of*
*Chef David Toutain and Chef Valentin Fouache.*
*An invitation to follow your curiosity and compose*
*a dining experience that is entirely your own.*

*To fully appreciate the essence of our cuisine,*
*we invite each guest to select a minimum of three dishes.*

## TO SHARE

**CAVIAR OSCIÈTRE**
Kaviari 30g
4,200

## STARTER

**"LA LUNE" OYSTER**
Tarragon, Kiwi
950

**EZO ABALONE**
Watercress, XO Sauce
1,400

**NORMANDY SCALLOP**
Celeriac, Shiso
1,250

**SIGNATURE PÂTÉ EN CROÛTE**
Pickles, Jus Vinaigrette
1,350

Our ingredients are seasonally selected and responsibly sourced to ensure the finest quality.
Our team is delighted to assist with any dietary preferences or requirements.
Prices are in Thai baht, subject to 10% service charge and 7% government tax.

## FROM THE SEA

**CATCH OF THE DAY**

Carrot, Yuzu Kosho

1,450

**TURBOT**

Sunchoke, Splendid Squid

1,600

**BRITTANY BLUE LOBSTER**

Brassica, Épicéa

Half Lobster 1,800 | Whole Lobster 3,600

## FROM THE LAND

**WAGYU STRIPLOIN MB 6/7**

“Burgundy” Style, Black Truffle

2,600

**BARBARY**

Miso, Eggplant

1,800

**LAMB SADDLE**

Lettuce, Mint

2,200

## CHEESE

**36-MONTH COMTÉ**

Sourdough Ice Cream

550

## DESSERT

**APPLE "TARTE TATIN"**

Chiang Rai Vanilla, Almond

750

**FIG LEAVES**

Pineapple, Coconut

750

**RUM BABA**

Citrus, Verbena

750

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