SIGNATURE EXPERIENCE

"From Origins to Influences"

The complete Duet by David Toutain experience.
A composed sequence of dishes designed to be experienced as a whole, where seasonality, memory, and exceptional ingredients are expressed through French technique.

Food	Pairing	Zero Proof
5,800	3,200	1,600

For the Table

A singular creation by the Chef, celebrating exceptional produce, available as a supplement.

CAVIAR OSCIÈTRE 30g — 4,200
Kaviari

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.

“LA LUNE” OYSTER, TARRAGON, KIWI

Cadoret Family

SIGNATURE PÂTÉ EN CROÛTE, PICKLES, JUS VINAIGRETTE

A French Hunting Season Tradition

NORMANDY SCALLOP, CELERIAC, SHISO

At the Heart of Scallop Season

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA

A Signature Since Day One

CATCH OF THE DAY, CARROT, YUZU KOSHO

The Sunday Market Tradition

WAGYU STRIPLOIN MB 6/7, “BURGUNDY” STYLE, BLACK TRUFFLE

A French Home–Cooking Classic, Reimagined

36-MONTH COMTÉ, SOURDOUGH ICE CREAM

Fromagerie Beillevaire–The Art of Affinage

(Supplement 550)

FIG LEAVES, PINEAPPLE, COCONUT

Chef Sylvain Constans–Mediterranean Roots, Tropical Inspiration

APPLE “TARTE TATIN”, CHIANG RAI VANILLA, ALMOND

A Taste of Normandy

CHIANG MAI CHOCOLATE COLLECTION

A Tribute to Thai Chocolate