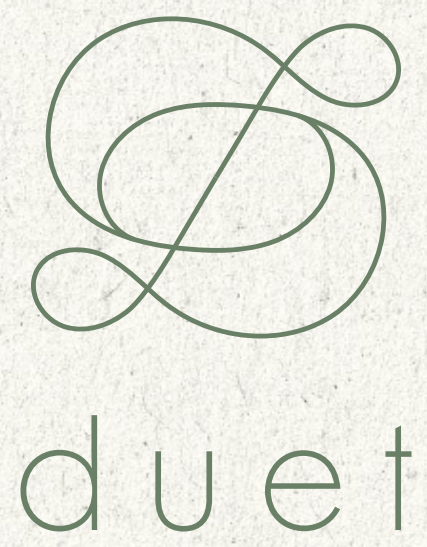




	Food	Pairing	Zero Proof
SIGNATURE	5,800	3,200	1,600
DISCOVERY	4,500	2,600	1,200

For The Table

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

CAVIAR OSCIÈTRE 30g. La Maison Nordique	3,200
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All ingredients are seasonally selected and sourced sustainably 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.

Signature Experience

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.

SURAT THANI BLUE CRAB, CAVIAR SHADI SCHRENKI

Vanilla, Kaffir Lime

ZUCCHINI, BLACK TRUFFLE, PISTACHIO

Yuzu Kosho Beurre Blanc

PAN-SEARED FOIE GRAS, MORELS *

Cazette de Bourgogne

HOKKAIDO SCALLOP, CAULIFLOWER, XO SAUCE

Jura Yellow Wine

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA

Homardine Sabayon

ULTIMUS WAGYU 6/7, PURPLE ARTICHOKE, GIROLLES

Smoked Eel, Tapenade

24-MONTH COMTÉ, PINEAPPLE

Sourdough Ice Cream

TROU NORMAND - APPLE TATIN

Normandy Cream, Apple Elixir

80% CHIANG MAI CHOCOLATE

Buckwheat, Passion Fruit, Cocoa Nibs

Additional Courses ()*

Pan-Seared Foie Gras, Morels

1,050

Discovery Experience

A spontaneous expression of cuisine du moment,
guided by the market, the seasons, and the chef’s creativity
— each visit a moment shaped in time.

STARTER OF THE MOMENT

Weekly Creation Inspired by Market Seasonality

HOKKAIDO SCALLOP
CAULIFLOWER, XO SAUCE

Jura Yellow Wine

OR

PAN-SEARED FOIE GRAS,
MORELS

Cazette de Bourgogne

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA *

Homardine Sabayon

MAIN COURSE
OF THE MOMENT

Weekly Creation Inspired by
Market Seasonality

OR

ULTIMUS WAGYU 6/7,
PURPLE ARTICHOKE, GIROLLES

Smoked Eel, Tapenade
(Supplement 950)

24-MONTH COMTÉ, PINEAPPLE *

Sourdough Ice Cream

80% CHIANG MAI CHOCOLATE

Buckwheat, Passion Fruit, Cocoa Nibs

Additional Courses (*)

Brittany Blue Lobster, Brassica, Épicéa
24-Month Comté, Pineapple

1,200
450