duet

	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.

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OSCIETRA CAVIAR 30g. 4,200
Kaviari

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 "KRISTAL"
Kaffir Lime

FREE-RANGE POULTRY, SUNCHOKE, PIEDMONT HAZELNUT
Albufeira Sauce

NORMANDY SCALLOP, CAULIFLOWER, XO SAUCE
Jura Yellow Wine

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA
Homardine Sabayon

AUSTRALIAN VEAL TENDERLOIN, PURPLE ARTICHOKE, GIROLLES
Smoked Eel

36-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 (*)

36-Month Comté, Pineapple 550

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

NORMANDY SCALLOP
CAULIFLOWER,
XO SAUCE
Jura Yellow Wine

OR

FREE RANGE POULTRY,
SUNCHOKE, PIEDMONT
HAZELNUT
Albufeira Sauce

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA *
Homardine Sabayon

MAIN COURSE
OF THE MOMENT
Weekly Creation Inspired by
Market Seasonality

OR

AUSTRALIAN VEAL
TENDERLOIN, PURPLE
ARTICHOKE, GIROLLES
Smoked Eel
(Supplement 950)

36-MONTH COMTÉ, PINEAPPLE *
Sourdough Ice Cream

80% CHIANG MAI CHOCOLATE
Buckwheat, Passion Fruit, Cocoa Nibs

Additional Courses (*)

Brittany Blue Lobster, Brassica, Épicéa	1,600
36-Month Comté, Pineapple	550