

KELLER SIGNATURE JOURNEY

Fish Mousse

Hamachi, Trout Roe, Lemon, Prawn Chips

or

Black Wagyu 4/5 Beef Tartare

Charred Eggplant, Toasted Bread, Bell Pepper Hollandaise

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Charred Galician Octopus

Celeriac, Polenta, Red Wine Butter

or

“Berliner Senfei”

Smoked Potato, Pickled Beetroot, Oscietra Caviar

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Line Caught Brittany Turbot

“Kartoffel Klöße”, Asparagus, Shimeji, Chive Velvet

or

Charred Nakornpathom Pork Jowl

Yellow Chive Puree, Mango, Pork Marrow Sauce

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Thai Tea

Crème Brûlée, Maize Crumble, Spiced Pudding

or

Chocolate

Passion Fruit, Soy Chocolate Ice Cream, Hazelnut Milk

2900

*Please advise us about any dietary requirements or allergies
All menus and dishes may be changed based on seasonality and availability of the ingredients.
Price are in Thai Baht and subject to 10% Service Charge and applicable Government Tax*

APPETIZER

Charred Galician Octopus Celeriac Puree, Polenta, Red Wine Butter	790
Fish Mousse Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette	790
Seared Canadian Scallops Carnaroli Risotto, Dancing Shrimps, Minestrone	790
“Berliner Senfei” Smoked Potato, Pickled Beetroot, Oscietra Caviar	990
Black Wagyu 4/5 Beef Tartare Charred Eggplant, Toasted Bread, Bell Pepper Hollandaise	690
Duck Duck Duck Straw Mushroom, Green Pea Dumpling, Beurre Blanc	690
Pan Seared Foie Gras Brioche, Red Date, Miso Sauce	790

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MAIN COURSE

Grilled Black Wagyu 4/5 Beef Tenderloin Carrot, Parsnip, Cabbage, Beef Sauce	1490
Yarra Valley Lamb Potato Gratin, Beluga Lentils, Mustard Seed Sauce, Orange	1490
Charred Nakornpathom Pork Jowl Yellow Chive Puree, Mango, Pork Marrow Sauce	890
Anjou Pigeon Artichoke A La "Barigoule", Rillettes, Port Wine Sauce	1590
Blue Brittany Lobster Cauliflower, Curry Grapes, Malnad Sauce	1790
Line Caught Brittany Cod Fish Spinach, Edamame, Tomato, Pancetta, Thyme Veloute	990
Chilean Sea Bass "Kartoffel Klöße", Asparagus, Shimeji, Chive-Velvet	990

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DESSERTS

Keller's Cheesecake	390
Butter Cream, Pineapple, Oatmeal, Caramel	
German Pancake	490
Apple, Raspberry, Vanilla Bean Ice Cream	
Chocolate	390
Passion Fruit, Soy Chocolate Ice Cream, Hazelnut Milk	
Guava	390
Nougat, Coconut, Yoghurt Espuma, Aloe Vera	
Thai Tea	390
Crème Brûlée, Maize Crumble, Spiced Pudding	

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