

APPETIZERS HOT & COLD

“Berliner Senfei”

Potato, Beetroot, Mustard, Oscietra Caviar

Fish Mousse

Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette

White Cold Pasta

Korean Abalone, Shio Kombu, Dancing Shrimp

Japanese Aji

Langsat, Salted Plum, Olive Oil, Seasonal Herbs

Rock Lobster

Parsnip, Trout Roe, Seasonal Herbs, Ginger Lemon Velouté

Charred Brittany Octopus

Parsnip Puree, Polenta, Red Wine Butter

“Reistopf”

Blue Crab Meat, Sweetbread, Shiitake, Mussel Sauce

Angus Beef Tartare

Charred Eggplant, Bell Pepper Hollandaise, Caper

Pan Seared Foie Gras

Apple, Salt & Pepper, Brioche

Seasonal Salad

Artichoke, Sun Dried Tomato, Truffle Vinaigrette

MAIN COURSES SEA

Kinmedai

Brandade, Lemon Gel, Sauce Vin Jaune

Fish of The Day

Chestnut, Quince, Coconut, Morel

Canadian Scallops

Sunchoke Dumpling, Foie Gras Emulsion, Truffle Essence

Boston Lobster

Cauliflower, Spring Onion, Apple Velouté

MAIN COURSES LAND

Iberico Secreto

Yellow Chives Puree, Mango, Pork Marrow Sauce

French Quail

Artichokes, Green Peas, Pearl Onions, Truffle Sauce

Racan Pigeon

Sweet and Sour Pumpkin, Smoked Beetroot Juniper Sauce

Lamb Saddle from Pays d’Oc

White and Green Beans, Gremolata Sauce

Hokkaido A3 Tenderloin (THB 350 Supplement)

Garlic Puree, Seasonal Salad, Gremolata Sauce

DESSERTS

Chocolate Ganache

Hazelnut, White Chocolate Soy Ice Cream, Brownie, Passion Fruit

Guava

Aloe Vera, Coconut, Yoghurt, Nougatine

Keller’s French Toast

Strawberries, Vanilla sauce, Apricot Jam

Keller’s Cheesecake

Pineapple, Butter Crème, Nectarine Sorbet

3 Course Prix Fixe THB 2550

1 Appetizer, 1 Main Course, 1 Dessert

4 Course Prix Fixe THB 3250

2 Appetizers, 1 Main Course, 1 Dessert

Replacing the dessert, a supplement will be charged.

350 for an appetizer and 650 for a main course.