

## 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

### Roselle Juice

Strawberries, Red Endive, Pickled Pear, Olive Oil

### 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.