

MENU AMBAIXADOR

THB 3,800

IBERIAN WINE PAIRING (6 tasting portions) • THB 2,400

APERITIU

Coca bread, olive, Joselito Ibérico

PER ANAR FENT BOCA

Tartaleta de pèsols i vieiras *Scallop & sweet pea tartlet, Kaviari Krystal Caviar*

Coca de recapte *Mackerel, pepper, eggplant, filo*

PLATILLOS

Pop a la catalana *Octopus, sofrito, picada*

Trinxat de la Cerdanya *Ibérico pork, potato & egg yolk fondant*

MAR I TERRA

Llomàntol Wellington *Lobster, duxelles, puff pastry, hollandaise*

Galtes de vedella *Beef cheek, cabbage, pine nut, raisin*

MÓN DOLÇ

Oli d'oliva i coco *Coconut & olive oil sorbet*

Pastís de formatge *Brie cheesecake, wild berry marmalade*

PETIT PLAERS

Xocolate i gominola *Chocolate and gummy*

Tasting journeys are to be ordered the same for the entire table for your best dining experience.

Ingredients in our dishes may alter based on seasonal and market availability. Please kindly notify us about your specific dietary restrictions to ensure we are able to accommodate and personalize to your requirements.

Prices are in THB, subject to 10% service charge and 7% government tax.