



EMBASSY ROOM  
CATALAN CUISINE

THB 10,988

## MENU CAP D'ANY

### APERITIU

*Barnacles, tuna, caviar, Joselito Ibérico*

### PER ANAR FENT BOCA

Bikini de trufa i bolets *Winter truffle, mushroom, Comté, egg yolk*  
Ostra freda/calenta *Oyster, escabeche, bone marrow*  
Cranc & Wagyu *Snow crab, Wagyu beef, bao*

### PLATILLOS

Foie i garotes *Foie, uni, apple*  
Vieira a la brassa *Scallop, Joselito Ibérico, fresh pasta*  
Llomàntol *Lobster, sunchokes, chorizo, ikura*  
Ou D'or amb caviar *Kaviari Krystal caviar, egg, pancetta*

### MAR I TERRA

Turbot *Turbot, salsa verde, clams, razor clams*  
Colomí amb escamarlans *Pigeon, langoustine*

### MÓN DOLÇ

Oli D'oliva i lima *Olive oil, lime*  
Xocolata 2023 *Chocolate Valrhona, pistachio, winter truffle*

*Petit fours*

*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.