



EMBASSY ROOM
CATALAN CUISINE

VERMUT

THB 2,900

CRYSTAL BEVERAGE PACKAGE • THB 1,550 DIAMOND BEVERAGE PACKAGE • THB 2,200

APERITIU

Seleccio de pans, oliva, sardina, tonyina, terrina de porc, formatge & Iberic

Bread selection, marinated olives, signature olives, sardines, Japanese tuna, pork terrine, truffle cheese, Joselito Ibérico

PLATILLO

Capdell a la brassa

Grilled gem lettuce, blue belly prawn vinagrette, tomato, fresh herbs & sherry vinegar

Salmorejo, vieira i verduretes

Japanese scallop tartar, salmorejo soup & seasonal vegetables

Pop amb pesols

Grilled octopus & sweet peas

Ou & caviar

Mollete, quail egg, Krystal caviar & saffron hollandaise

Cap i pota

Pork stew topped with smoked mashed potato foam

PRINCIPALS

Arros caldos de escamalans i carxofes

Langoustine, artichoke in a juicy rice

Xai de llet

Milk - fed lamb

Anec amb foie

Duck breast, foie cream & Pedro Ximenez reduction

PER ACOMPANYAR

Col farcida amb butifarra negra

Blood sausage in cabbage parcel

Timbal de patates i mongeta

Mashed potato & green beans

Escalivada

Roasted eggplant, pepper & onion

MÓN DOLÇ.

Caixa de postres

Dessert box

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.