



EMBASSY ROOM
CATALAN CUISINE

MENU DINAR

3 COURSES • THB 1,400 (per anar fent boca, mar i terra, món dolç)

4 COURSES • THB 1,800 (per anar fent boca, platillos, mar i terra, món dolç)

PER ANAR FENT BOCA

Coca de recapte	<i>Mackerel, pepper, eggplant, filo</i>
Carxofes amb romesco	<i>Fried artichokes, romesco sauce</i>
Tomàquets i tonyina	<i>Tomato, Chûtoro tuna confit, flower</i>

PLATILLOS

Gambes blanques amb all blanc	<i>Blue belly shrimp, almond and garlic soup, grapes</i>
Caneló de pollastre	<i>Organic chicken, fresh pasta, black truffle</i>
Pop a la catalana	<i>Octopus, sofrito, picada</i>
Ous estrellats amb caviar	<i>Kaviari Krystal Caviar, soufflé potato, egg espuma</i>

Supplement THB 700 ++

MAR I TERRA

Rap amb suquet	<i>Monkfish, suquet sauce, potato</i>
Galtes de vedella	<i>Beef cheek, cabbage, pine nuts, raisins</i>
Arròs sec amb vieira i espàrrecs	<i>Scallop, bomba rice, asparagus</i>
Arròs sec verdures de temporada	<i>Seasonal vegetables, bomba rice, black truffle</i>
Llomàntol Wellington	<i>Lobster, duxelles, puff pastry, hollandaise</i>

Supplement THB 1,900 (for two people)

Colomí amb escamarlans	<i>Pigeon, langoustine</i>
------------------------	----------------------------

Supplement THB 1,700 (for two people)

MÓN DOLÇ

Milfulls de crema	<i>Puff pastry, Catalan cream</i>
Maduixes amb nata	<i>Strawberries, cream, Modena</i>
Bunyols de xocolata	<i>Chocolate, beignets</i>

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.