

# EMBASSY ROOM

## TASTING MENU

Amuse bouche

Crab cake

kaffir lime & green mango, Thai basil & lemongrass

Tiger prawn

pomelo salad, coconut & peanuts

Miso black cod

pak choy, sesame & ponzu reduction

Organic chicken

carnaroli risotto & morel cream sauce

Vacherin

strawberry & basil panna cotta, raspberry coulis & meringue

Tasting menu 2,150 per person

Wine pairing 1,400 per person

*“There is no memorable dining experience if not initially made out of love and passion.*

*The appreciation of the guest to whom it is intended makes it unforgettable.”*

If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations.

*All prices are in Thai Baht, subjected to 10% service charge and applicable government tax.*