



EMBASSY ROOM  
CATALAN CUISINE

## LA CARTA

### ENTRADES

Pa amb tomàquet *Coca bread with tomato*

THB 420

Pernil Ibéric *Joselito Ibérico 36 months - 100g*

THB 1,690

Gambes blanques amb all blanc *Blue belly shrimp, almond and garlic soup, grape*

THB 980

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

THB 980

Bikini *Ibérico, truffle, Comté*

THB 980

Tomàquets i eriçó de mar *Tomatoes, uni, Ibérico broth*

THB 980

Pop a la catalana *Octopus, sofrito, picada*

THB 1,850

Caneló de pollastre *Chicken canelon, lobster, béchamel*

THB 1,450

### PRINCIPALS

Peix de llotja amb els seus fideus negres *Catch of the day, squid ink, sofrito*

THB 1,880

Arròs sec de navalles i moll de l'os *Razor clam, bomba rice, bone marrow*

THB 1,840

Carabineros cim i tomba *Carabinero, allioli, potato*

THB 2,600

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.



EMBASSY ROOM  
CATALAN CUISINE

## LA CARTA

Pollastre rostit *Rostit chicken*

*THB 2,100 (recommended for 2 people)*

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

*THB 3,400 (recommended for 2 people)*

### POSTRE

Pastís de formatge *Brie cheesecake, wild berry marmalade*

*THB 380*

Milfulls de crema *Puff pastry, Catalan cream*

*THB 420*

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.