



EMBASSY ROOM

À LA CARTE

TO START

Mushroom soup, cream & sourdough croutons	410
Heirloom cherry tomato, burrata cheese & extra virgin oil 	450
Tiger prawn, pomelo salad, coconut & peanuts	550
Crab cake, kaffir lime & green mango, Thai basil & lemongrass	730
Hokkaido scallop, roasted cauliflower, pomegranate & Madras curry	580
Seared duck foie gras, pumpkin & chestnut, crispy ginger bread S	600

MAIN COURSE


Spaghetti, grilled zucchini & ricotta cheese, Italian basil	590
Carnaroli risotto, Shimeji mushroom & vegan truffle cheese 	630
Seabass, green peas & asparagus, pickles & dill	750
Miso black cod, pak choy, sesame & ponzu reduction S	850
Organic chicken breast, tagliatelle & morel cream sauce	650
Rangers valley beef ribeye, French fries & green peppercorn sauce	1790

Kindly be informed that the majority of our seafood is sustainable.


SIDE DISHES


French fries	180
Truffle mashed potatoes	190
Mixed green salad & aged balsamic vinegar	170
Pak choy & soy sauce	170
Green asparagus, Parmesan cheese	180

TO FINISH

Mille-feuille, Madagascar vanilla	340
85% Valrhona chocolate ganache, fleur de sel & Chiang Mai coffee, cocoa sorbet S	390
Vacherin, strawberry & basil panna cotta, raspberry coulis & meringue	380
Phuket pineapple carpaccio, honey & mango sorbet, pomegranate, kaffir lime 	360
Coconut, rum baba & young coconut cream, lemongrass & ginger	370

S Signature dish

 Vegetarian

 plant based

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.