



EMBASSY ROOM
CATALAN CUISINE

THB 7,988

MENU NADAL

APERITIU

Coca bread, Spanish olive, Joselito Ibérico

PER ANAR FENT BOCA

Bikini de bolets *Winter truffle, mushroom, Comté, egg yolk*
Ostra freda/calenta *Oyster, escabeche, bone marrow*
Cranc & Wagyu *Snow crab, Wagyu beef, bao*

PLATILLOS

Escudella *Winter truffle, chicken, Ibérico pork*
Foie i garotes *Foie, uni, apple*
Llomàntol *Lobster, sunchokes, chorizo, ikura*
Ou d'or amb caviar *Kaviar Krystal caviar, egg, pancetta*

MAR I TERRA

Suquet de Rap *Monkfish, gnocchi, red prawn*
Colomí amb escamarlans *Pigeon, langoustine*

MÓN DOLÇ

Oli D'oliva i Lima *Olive oil, lima*
Tortell *Mille feuille, pine nuts, cream*

Petit fours

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.