



EMBASSY ROOM
CATALAN CUISINE

MENU PANOT

THB 4,700

IBERIAN WINE PAIRING (6 tasting portions) • THB 3,200

APERITIU

Coca bread, olive, Joselito Ibérico

PER ANAR FENT BOCA

Musclos i navalles al vermut *Mussel, razor clam, vermouth*

Cap i pota *Pork trotter & cheek terrine*

Cranc i Wagyu *Snow crab, wagyu beef tartare*

PLATILLOS

Tomàquets i enciams *Tomato & flower salad*

Tonyina en escabetx de pastanaga *Kombu cured Chûtoro tuna, escabeche*

Ous estrellats amb caviar *Kaviari Krystal Caviar, soufflé potato, egg espuma*

MAR I TERRA

Arròs sec de calamar i cansalada *Baby squid, bomba rice, pancetta*

Guatlles amb lleties *Quail, lentil, spice*

MÓN DOLÇ

Oli d'oliva i coco *Coconut & olive oil sorbet*

Maduixes amb nata *Strawberry, cream, Modena*

Xocolata i vainilla *Vanilla ice cream, Valrhona Manjari, caramel*

PETIT PLAERS

Xocolata i gominola *Chocolate and gummy*

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.