

DINING BY

*Design*

# MENU

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## AMUSE BOUCHE

### RAW

Scallop / Seaweed / Olive Oil / Kaffir Lime  
Onion infused Passion Fruit

### PURE

Slipper Lobster / Basil / Vinegar / Lemongrass

### SALMON, SALMON, SALMON

Crispy Salmon Gravlax / Smoked Salmon / 40 Degree Salmon  
Avocado, Dill Cream, Ponzu

### KOBE OF CHICKEN NO.3

Grilled Breast / Leg Wonton / Potato Liver and Black Truffle Jus

### DESSERT BOX

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### REFRESHMENTS

Coffee or Tea or Fruit Juice

**THB 4,000++ per couple**

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