

DECO BAR & BISTRO

OCEAN TROUT CRUDO (gf/df)

green mango, shallots, horseradish, ponzu, shiso, yuzu oil
or

PORK-DUCK TERRINE (df/nuts)

cornichons, pear relish, charred sourdough
or

SMOKED EGGPLANT (v/gf)

roast buckwheat, pickled red onion, tahini yoghurt spiced honey



ANDAMAN SEA BASS FILLET (gf)

white bean salad, red onion, tomato, tahini yoghurt
caper-raisin salsa
or

KHAO YAI DUCK LEG CONFIT (gf/df)

braised lentils, radicchio, pickled grapes, quince jus
or

POTATO GNOCCHI (v/nuts)

mushroom ragu, spinach, walnuts, gorgonzola, red onion jam
or

BLACK ANGUS BEEF TENDERLOIN (premium selection)

anchovy dressed cos heart, cafe de paris butter, red wine jus

supplement THB 500 per person



SOFT CHOCOLATE

torched meringue, sea salt caramel
honeycomb, orange, basil
or

PAVLOVA

rosewater custard, berries, pomegranate, cream
or

PROFITEROLES (nuts)

vanilla bean ice cream, warm chocolate sauce
pistachio candy

coffee or tea

THB 1,500 NET PER PERSON

Black Angus Beef Tenderloin is available as a main course upgrade
with a supplement of THB 500 per person

(gf) gluten free, (df) dairy free, (v) vegetarian, (nuts) tree nuts