Savelberg Prestige

7-Course

AMUSE BOUCHE

FABERGE EGG (15g)
Carrot Puree | Carrot | Lemon Gel | Shallot | Fresh Apple | Crème Fraiche | Caviar
1st Course

DANISH LANGOUSTINE
Calamansi Gel | Rhubarb Pistachio | Rhubarb Gel | Rhubarb Beurre Blanc
2nd Course

WILD NORTHERN SEA TURBOT
Grilled Turbot | Parsnip Puree | Sunchoke | Kale | Zucchini
Hazelnut | Capers | Fish Sauce
3rd Course

LOBSTER
Lobster | Tomato Salad | Frisée | Artichoke | Chive | Shallot | Red Curry Sauce
4th Course

KAGOSHIMA WAGYU A5
Beetroot | Pickled Mustard | Green Pea | Red Cabbage | Cranberry Gel
Parsnip Puree | Beef Sauce
5th Course/Main Course

THAI BASIL GRANITA
Thai Basil Granita | Goat Cheese & Horseradish Yoghurt Mousse | Honey
Pistachio | Mango Sauce
6th Course

LAMBADA
Tuille Rolle | Earl Grey Mousse | Fresh Strawberry | Rhubarb Compote
Caramel Cinnamon | Crumble | Strawberry Ice Cream
7th Course/Dessert

6,400

Savelberg Experience

4 – Course

AMUSE BOUCHE

HOKKAIDO SCALLOP
Grilled Scallop | Organic Maltese Potato | Fennel | Apple Brunoise
1st Course

LOBSTER RAVIOLI
Lobster | Free-Range Chicken Breast | Lobster Sauce
2nd Course

GRILLED PLUMA IBERICO'S PORK
Sweet & Sour Pickled Vegetables | Chive | Shallot | Aceto Puro Vinaigrette
3rd Course/Main Course

MELON
Yoghurt White Chocolate Mousse | Melon Passionfruit and Vanilla Compote
Fermented Melon | Pistachio Crumble | Coconut Butterfly Pea Mousse | Fresh Melon
Passionfruit & Lemon Gel | Passionfruit & Melon Sauce | Melon Ice Cream
4th Course/Dessert

3,900

Prices are in Baht and subject to 10% service charge and applicable government tax

Savelberg À La Carte

Starters

FABERGE EGG
Carrot Puree | Carrot | Lemon Gel | Shallot | Fresh Apple | Crème Fraiche | Caviar
1,400(15g.) / 2,800 (30g.)

ROUGIE FOIE GRAS
Rhubarb | Pistachio | Mustard | Rhubarb Sauce
1,200

HOKKAIDO SCALLOP
Grilled Scallop | Organic Maltese Potato | Fennel | Apple Brunoise
1,300

LOBSTER RAVIOLI
Lobster | Free-Range Chicken Breast | Lobster Sauce
1,600

DANISH LANGOUSTINE
Calamansi Gel | Rhubarb Pistachio | Rhubarb Gel | Rhubarb Beurre Blanc
1,800

Mains

GUINEA FOWL
Fondant Potato | Carrot | Carrot Puree | Green Asparagus | Spinach | Baby Carrot | Chive | Cherry & Honey Sauce
1,900

WILD NORTHERN SEA TURBOT
Grilled Turbot | Parsnip Puree | Sunchoke | Kale | Zucchini | Hazelnut | Capers | Fish Sauce
2,300

GRILLED PLUMA IBERICO'S PORK
Sweet & Sour Pickled Vegetables | Chive | Shallot | Aceto Puro Vinaigrette
2,400

ANJOU PIGEON
Chestnut Puree | Black Garlic Gel | Jerusalem Artichoke | Fresh Berry | Madagascar Vanilla Sauce
2,500

LOBSTER RAVIOLI
Lobster | Free-Range Chicken Breast | Lobster Sauce
2,600

KAGOSHIMA WAGYU A5
Beetroot | Pickled Mustard | Green Pea | Red Cabbage | Cranberry Gel | Parsnip Puree | Beef Sauce
3,500

Desserts

FOREST MUSHROOM
Vanilla & Yoghurt Mousse | Cherry Mousse | Pistachio Sponge Cake | Cherry Filling
Chocolate Crumble | Cherry & Yuzu Gel | Marshmallow
1,100

COMTE CHEESE
Homemade Nut Bread | Applestroop
850

LAMBADA
Tuille Rolle | Earl Grey Mousse | Fresh Strawberry | Rhubarb Compote
Caramel Cinnamon | Crumble | Strawberry Ice Cream
850

MELON
Yoghurt White Chocolate Mousse | Melon Passionfruit and Vanilla Compote | Pistachio Crumble
Coconut Butterfly Pea Mousse | Fresh Melon | Passionfruit & Lemon Gel | Passionfruit & Melon Sauce
Fermented Melon | Melon Ice Cream
850

MANGO STICKY RICE
Fresh Mango | Homemade Sticky Rice | Tart
Salted Coconut Milk Ice Cream | Mango Egg Yolk | Coconut Mousse
550

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Vegetarian Menu

AMUSE BOUCHE

AVOCADO
Tomato Salad | Avocado Ring | Clear Tomato Sauce
1st Course

BEETROOT
Beetroot | Strawberry | Strawberry Vinaigrette
2nd Course

PUMPKIN
Pumpkin Salad | Pumpkin Puree | Pumpkin Seed | Beurre Blanc
3rd Course

LEEK
Grilled Leek | Citrus Ponzu | Pistachio
4th Course

DUTCH WHITE ASPARAGUS
White Asparagus | Chive | Beurre Blanc
5th Course *Main Course*

KIWI & APPLE GRANITA
Yoghurt Mousse | Yuzu Foam | Lime Zest
6th Course

MANGO STICKY RICE
Fresh Mango | Homemade Sticky Rice | Tart
Salted Coconut Milk Ice Cream | Mango Egg Yolk | Coconut Mousse
7th Couse/Dessert

4,500

Our exclusive vegetarian set course is available by reservation only.
Please notify us at least 48 hours in advance.

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