

Updated 05.01.2018 please call or email for the most up to date menu

Bunker Tasting Menu

9 Courses B 2350

Wine Pairings B 2250

We kindly request the entire table participate

Snacks

Red Prawn

Coconut, Trout Roe

Shima Aji

Yuzu Kosho, Horned Melon Seeds

Foie Gras Dumplings

Garlic, Mushrooms

Crawfish

Sunchoke, Ricotta

Turbot

Roasted Eggplant, Fermented Soy Bean Sauce

Australian Wagyu NY Strip

Chanterelle, Garlic Peas

Lychee

Roselle, Tonic Gel

Malagos Chocolate

Black Forest Cake, Cashew

Small

Eagle Rock Oysters, USA

Garlic, Almond, Sherry Vinegar
B 165/pc B 850/ 6pc B 1600/dz

Butter Lettuce and French Bean Salad

Horseradish Cream, Pecorino, Jalapeno B 325

Shima Aji

Horned Melon, Avocado, Yellow Chili B 375

Tomato and Asian Pear Salad

Peanut Greens, Ricotta Salata, Cashew B 350

Grilled Beef Tongue and Snails

Parsley Froth, Garlic, Parsnip Puree B 475

Wagyu Beef Tartare

Pine Nuts, Juniper, Walnut Fig Toasts B 425

Locally Grown...

Seasonal Vegetables from Around Thailand B 375

Salt Cured Foie Gras

Brioche, Oregano, Plum Jam B 600

Creamed Corn and Tiger Prawn

Summer Squash, Oregano, Sorrel B 400

Black Truffle Fettuccini

Smoked Butter, Parmesan B 700

Sea

Roasted Snapper

Smoked Tomatoes, Pomelo, Romesco B 700

Baby Octopus Fusilli

Tomato Braised Octopus, Pork Belly, Basil B 500

Seared US Diver Scallops

Sweet Corn Succotash, Okra, Garlic B 750

Land

Venison

Mulberry Jam, Potato Gratin, Cacao Glaze B1100

Butterscotch Pork Belly

Brussel Sprouts, Naem, Squash B 650

Australian Lamb

Black Olives, Bok Choy, Water Chestnut B 950

All Prices Exclusive of 7% VAT and 10% Service Charge

Wagyu Beef Filet Mignon

Sprouted Granola, Heirloom Carrots, Walnuts B 975

Shares

Aus. Wagyu Porterhouse 1400g

Green Peppercorn Sauce B 4200

Smoked Wagyu Short Rib 1000g

Fermented Chili Glaze B 3200

Shares Come with Sides of
Creamy Potatoes and Sautéed Greens