

*Updated 15.10.2017 please call or email for the most up to date menu*

**In Honor of His Majesty  
King Bhumibol Adulyadej  
5 Course Set B 1199**

**Snacks**

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**Horsemackerel**

Clam Vinaigrette, Ocean Gel

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**“Tofu”**

Carrots, Coriander

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**Crawfish**

Jambalaya Congee

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**Organic Chicken Breast**

Soft Poached Egg, Cereal Grains

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**Coconut**

Coconut, Coconut

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**Sweet Treats**

This Memorial Menu is inspired by and in honor of the great life and deeds of King Bhumibol Adulyadej. Each dish features ingredients from The Royal Projects and 10% of sales will be donated to the Chaipattana Foundation.

**Bunker Tasting Menu**

**9 Courses B 2350**

**Pairings B 2050**

We kindly request the entire table participate

**Snacks**

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**Madai Snapper**

Hearts of Palm, Kombucha

*Mikkeller Ich Bin Berliner-Weisse Mango (Copenhagen, Denmark)*

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**Scallop**

Coconut, Coriander

*Robert Weil Riesling Trocken 2015 (Rheingau, Germany)*

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**Locally Grown...**

Seasonal Vegetables from Around Thailand

*Greywacke Sauvignon Blanc 2016 (Marlborough, New Zealand)*

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**Tiger Prawn**

Ras el Hanout, Carrots

*Albert Mann Pinot Gris 2015 (Alsace, France)*

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**Black Cod**

Roasted Eggplant, Fermented Soy Bean Sauce  
*Naranjo Torontel Orange 2016 (Maule Valley, Chile)*

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**Australian Wagyu**

Sunchoke, Malted Coffee

*Altos Las Hormigas Reserva 2013 (Mendoza, Argentina)*

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**Custard Apple**

Lychee Meringue, Long Peppercorn

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**Malagos Chocolate**

Chili Chocolate Crèmeux, Mango

Small

**Eagle Rock Oysters, USA**

Garlic, Almond, Sherry Vinegar  
B 145/pc B 800/ 6pc B 1500/dz

**Butter Lettuce and French Bean Salad**

Horseradish Cream, Pecorino, Jalapeno B 325

**Madai Snapper Crudo**

Anise Puree, Yuzu Kosho, Bonito Vinaigrette B 375

**Scallop Sashimi**

Frisée, Pickled Mushrooms, Truffle Vinaigrette B 400

**Grilled Beef Tongue and Snails**

Parsley Froth, Garlic, Parsnip Puree B 475

**Wagyu Beef and Beet Tartare**

Tofu Cream, Parmesan, Bagel Crisps B 450

**Locally Grown...**

Seasonal Vegetables from Around Thailand B 375

**Tomato and Stone Fruit Salad**

Peanut Greens, Ricotta Salata, Cashew B 350

**Creamed Corn and Tiger Prawn**

Summer Squash, Oregano, Sorrel B 400

**Foie Gras Dumplings**

Mushrooms, Garlic Froth, Scallion B 550

**Pasta**

**Fusilli**

Tomato, Octopus, Pork Belly B 475

**Veal Agnolotti**

Parmesan Froth, Pickled Carrots, Fondue B 450

**Sea**

**Alaskan Black Cod**

Rhode Island Clam Chowder, Potatoes, Celery B 775

**Spanish Mackerel**

Snap Peas, Sunflower Sprouts, Chanterelle B 650

**Seared US Diver Scallops**

Sweet Corn Succotash, Okra, Garlic B 750

**Land**

**Tonkatsu Style Pork**

Sake Kasu Ricotta, Peach, Tare Honey B 650

**Organic Chicken Breast**

Roasted Pumpkin, Spinach, Tomatillo B 725

**Australian Lamb Chop & Shoulder**

Charred Leek, Potato, Szechuan Chili Sauce B 875

**Wagyu Beef Filet Mignon**

Sweetbreads, Potato Dumplings, Peppercorn Sauce B 925