ENTRÉE

**WALK IN THE GARDEN**
Jerusalem Artichoke, Baby Carrot, Red Quinoa, Radish, Quail egg, Truffle Brie Cheese and Extra Virgin Olive Oil
Herbs and flowers grown in Chef’s home garden inspire this creative dish. Vegetables replace lettuce. The dressing turns to powder. Presentation flourishes like a garden.

**TUNA AND CHICKEN ILLUSION**
Akami Tuna, Matcha Chicken, Spicy Mango & Chicken Essence
Tuna, spice and mango are heroes. Chicken meat is ingeniously replaced by the flavour of chicken essence, chicken crumble and crispy skin.
A surprising combination full of intrigue.

**SALMON SURPRISE**
Supreme of Salmon, Horseradish, Rocket Salad Purée and Lettuce Miso
A surprising play on texture. The salmon appears and tastes cooked, but is actually raw. A mouthwatering revelation from the sea.

**FRESH FLOWN CRAB**
Flower Crab Meat, Carbon Cucumber, Crustacean Mustard, Pine Nut, Avocado and Chamomile ice tea
Exclusive to this menu, fresh crab is flown in daily. Unique tastes and textures perfectly complement this delicate ocean catch.

**BLACKNESS SCALLOP**
Seaweed Hokkaido Scallop, Green Pea, Pork Confit, Tomato Purée, Apple Air and Carrot Beurre Blanc
Divers from Hokkaido plunge deep to pluck these scallops. White ocean freshness from Japan contrasts with the black of nori ash.

**SEARED FOIE GRAS**
Foie Gras, Onion, Cherry Confit & Grape Jus
Fast and slow contrast beautifully. Foie gras is flash seared. Homemade sour cherry is made by a long confit and sun drying method. The jus of grapes bursts in a homemade verjus.

**SOUP**

**PERFECT EGG AND MUSHROOM**
63 Degree Cooked Egg with Porcini Consomme, Enoki Mushroom & Truffle Oil
Slow made chicken consomme is the perfect broth for an egg that takes two hours of controlled temperature cooking. An earthy, rich dish, packed with exquisite flavour.

**BABY SPINACH & VANILLA**
Baby Spinach Soup with Hokkaido Scallop, Salmon Caviar & Vanilla Oil
Aia’s freshest land and sea treasures grace this recipe. Savour diver caught scallops from Japan, home smoked salmon caviar and the distinct flavour of Chinese spinach.

**SEA BROTH**
Tomato Dashi Broth, Mussel, Rock Fish, Tsuk, Rock Lobster & Seaweed
A luxury broth of fish, squid clam and crustacean is seasoned with dried fish, sea water and tomato. Umami natural seaweed is plucked fresh from Chef’s kitchen tank.

**MEAT**

**KOEI OF CHICKEN**
Free Range “Jidori” Chicken, Apple & Shallot Chutney, Pumpkin Purée, Wok Fried Spinach & Rocket Salad
The uniquely different taste of free range chicken from Japan goes sublime with fruity chutney, wok fried and fresh accompaniments.

**DUCK BREAST**
Roasted Duck Breast with Beetroot Purée, Pickled Beet, Fava Bean, Lime & Honey Jus
Sous vide duck breast is uplifted by a red wine, beet puree, a beet pickle kick. Wild honey and lime jus laces an exotic finish.

**FROM PORTUGAL**
Crisy Pork Belly, Carrot Purée, Quinoa, Leek Infused Coffee, Port Wine Reduction
Drawing inspiration from the rich culinary history of the Iberian Peninsula, succulent pork belly is the headliner, flanked by a delightfully favourable ensemble.

**CUBE ROLL**
Grilled Beef “Rib Eye”, Potato Confit, Spinach & Porcini Reduction
Aged meets new. A succulent rib eye nicknamed cube roll, dry aged for 60 days. Spanish potato bravas with a modern twist. The freshness of Chinese spinach and richness of porcini reduction.

**CORNS & GRAINS**
Roasted Beef Tenderloin, Potato, Celeriac Purée, Sundried Carrot & Shallot Jus
Corn and grain fed for 150 day to produce sublime tenderness and flavour, your steak is perfected by the art of roasting.

**LAMB LOIN**
Oven Baked Lamb Lozen, Thai Basil Crust, Artichoke Crème, Kale, Cherry Teriyaki Sauce
Boneless rack of lamb is richly juicy. Homemade artichoke pickle is roasted and pureed to a smooth finish. Teriyaki sauce is perked up with cherry wine.

**SEAFOOD**

**WILD CAUGHT RED SNAPPER**
Bamboo Steamed Red Snapper, Broccoli Purée, Palm Heart Risotto, Artichoke Juice & Lemongrass Air
Chef shows off his relationship with a great fisherman for this fresh as fresh dish. Savour the finest snapper with homemade chayote pickle of turneric and salmon infused beetroot juice, plus lengthly prepared artichoke juice.

**UNTouched SEaBASS**
Pan Roasted Seabass, Smoked Potato Purée, Fennel, Black Garlic, Red Wine Reduction
2 years ago during his travels to Sao Paolo, Chef learnt to cook fish with palm heart from Chef Alex Atala from D.O.M. the only restaurant in Brazil to be awarded 3 Michelin Stars.

**SEARED SALMON**
Seared Scottish Salmon, Mussel, Green Asparagus, Bean, Mashed Potato & Light Ocean Broth
Ocean inspirations complement the salmon hero. A light broth offers a pleasing contrast to the expected cream sauce or lemon.

**SiAM GULF “KING PRAWN”**
King Prawns, Potato, Turnip, Lobster Foam, Orange & Chili Reduction
The king of kings is only available in the Siem Gulf due to its tremendous size. Indulge in wild caught freshness, seasoned with Korean chilli and mandarin orange.

**VEGETARIAN MENU**

**SOY BEAN TENDERLOIN**
Mashed Potato, Sautéd Mushroom, Pea & Porcini Cream Sauce
Accented by a delicate medley of textures and flavours, savour this intriguing and healthy twist on a conventional tenderloin.

**TOFU STEAK**
Sautèed Spinach, Japanese Pumpkin Purée, Purple Potato Chips, Urami Bomb & Truffle Essence
Light and crispy, this hearty silken tofu steak is enhanced by exotic accompaniments. Chef’s own umami bomb makes the final impact.

**BLACK TRUFFLE Risotto**
Creamy Arborio Rice with Black Truffle Essence, Wild Mushroom & Grana Padano Cheese
A hearty blend of creamy arborio rice, earthy mushrooms, fresh shaved cheese and the distinctive flourish of black truffle essence.

**SWEET TemPTATIONS**

**JACK’S GOLDEN SURPRISE**
Cotton Candy, White Chocolate, Lychee, Passion fruit
Perched on cotton candy clouds in the heart of Bangkok, these mythic golden eggs and chocolate stalks make for a fairy-tale ending to your meal.

**ZEN**
Dark, White and Milk Chocolate, Sour Cherry, Green tea
Blending memories of a traditional Japanese garden, each of these hand crafted ‘stones’ are bursting with different chocolate flavours, giving the dish a sense of Zen.

**THE SiAM**
Crissy Pumpkin Sphere, Coconut Meat, Mulberry, Pandan, Palm Sugar Ice cream
Sample your way through Thailand’s signature tastes with this immaculately presented homage to the sweater side of life.

**Mango & Friend**
Mango Parfait, Vanila, Jasmin Flower pudding, Coconut Agar Agar, Massala Tea Ice Cream, Honey & Sesame Brittle
Sucumb to the favourite sweet of Chef’s dessert loving wife and girlfriend.

**Wild BERRIES CheESE CAKE**
Unbaked Cheese Cake, Berry Compote and White Chocolate Powder
A modern take on overlees cheese cake is deconstructed with berry-delicousness and a sprinkling of snowy indulgence.

All prices are subject to 10% service charge and 7% government tax.

Vegetarian Contain nuts