



STAGE

S.



STAGE

Tarte aux Champignons
Gruyère Gougères
Millet Crab Cake

Cherry Gazpacho /
Foie Gras Ice Cream /
Green Tomato & Basil

Red Shrimp /
Pickled Beetroot Parmesan / Caviar

Abalone / Smoked Trout Roe /
Nori Beurre Blanc

Line-caught Sea Bream /
XO Crust / Wild Mushrooms

Pappardelle Ripiene di Coda /
Chesse Bubble / Lardo

Lamb Floss /
House Curd / Potatoes

Glazed Quail / Pop Rice /
Beetroot Chips

- or -

Busyu Wagyu A3 / Smoked Carrot /
Café de Paris

Caviar / Horlicks / Grape

Signature Dessert Trolley



STAGE *Experience 8.0*

THB 4,900 per person

Wine Pairing THB 2,500 (6 glasses)

All prices subject to 10% service charge and government tax

**Tarte aux Champignons
Gruyère Gougères
Millet Crab Cake**

- Choose one dish from each section below -

STARTER

Pork Jowl Bacon /
Black Garlic & Apple /
Horseradish Snow

∞

Red Shrimp /
Pickled Beetroot Parmesan
(Add caviar THB 400)

∞

Lamb Floss / House Curd /
Potatoes

∞

Pappardelle Ripiene di Coda /
Chesse Bubble / Lardo



MAIN

Glazed Quail / Pop Rice /
Beetroot Chips

∞

Line-caught Sea Bream /
XO Crust / Wild Mushrooms

∞

Busyu Wagyu A3 /
Smoked Carrot / Café de Paris
(THB 600 Supplement)

DESSERT

Caviar / Horlicks / Grape

∞

Cheese Platter



THB 1,900 per person

Wine Pairing THB 900 (2 glasses)

All prices subject to 10% service charge and government tax

Tarte aux Champignons • Gruyère Gougères • Millet Crab Cake

Pork Jowl Bacon /
Black Garlic & Apple / Horseradish Snow

Red Shrimp /
Pickled Beetroot Parmesan / Caviar

Pappardelle Ripiene di Coda /
Chesse Bubble / Lardo

Lamb Floss / House Curd / Potatoes

Glazed Quail / Pop Rice / Beetroot Chips

- or -

Line-caught Sea Bream / XO Crust / Wild Mushrooms
(Upgrade to Busyu Wagyu THB 600)

Caviar / Horlicks / Grape

THB 3,500 per person

Wine Pairing THB 1,700 (4 glasses)



All prices subject to 10% service charge and government tax

**Tarte aux Champignons
Gruyère Gougères
Millet Crab Cake**

- Choose one dish from each section below -

STARTER

Pork Jowl Bacon /
Black Garlic & Apple /
Horseradish Snow

∞

Red Shrimp /
Pickled Beetroot Parmesan
(Add caviar THB 400)

∞

Lamb Floss / House Curd /
Potatoes

∞

Pappardelle Ripiene di Coda /
Chesse Bubble / Lardo



MAIN

Glazed Quail / Pop Rice /
Beetroot Chips

∞

Line-caught Sea Bream /
XO Crust / Wild Mushrooms

∞

Busyu Wagyu A3 /
Smoked Carrot / Café de Paris
(THB 600 Supplement)

DESSERT

Caviar / Horlicks / Grape

∞

Cheese Platter



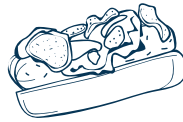
THB 1,900 per person

Wine Pairing THB 900 (2 glasses)

All prices subject to 10% service charge and government tax

SUPPLEMENTS

SERVING



50g Kaviari Kristal with Condiments

THB 5,900

∞

50g AKI Siberian with Condiments

THB 5,900

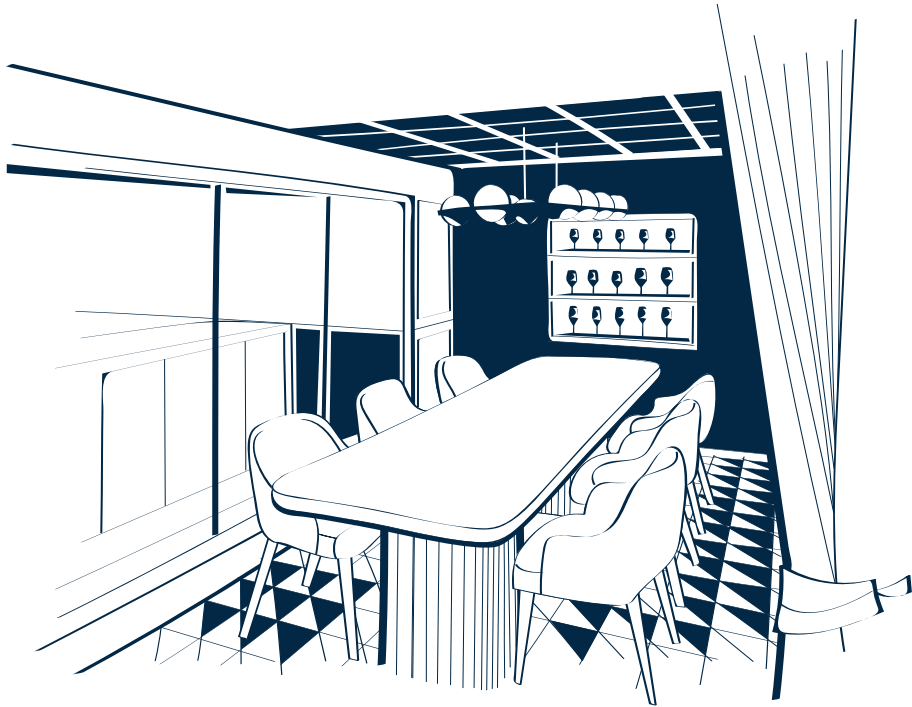
∞

Our Signature Truffle Hot Dog

THB 450

*For 'special of the day',
please ask our hospitality team.*

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#STAGENOTSTAGE