

CULINARY VILLA DINING SIGNATURE EXPERIENCES

CRUDO

Marinated seabass, roasted avocado, black corn, sweet potato, lemon dressing

THB 755+++

COULIFLOWER SOUP

Cauliflower soup, roasted Andaman prawn, champignon brunoise, extra virgin olive oil

THB 455+++

TENDERLOIN

Beef tenderloin, truffle shallot, Mediterranean couscous, red wine jus

THB 1,600+++

CHALLANS DUCK

Thin Slices of Challans Duck in a rice mushroom fricassée, machego cheese texture, duck jus reduction

THB 790+++

LOCAL SEABASS

“A la plancha” seabass fillet, risotto saffron, res capsicum jam and roasted tomato

THB 890+++