

WELCOME

We have created the following menu by looking back to my heritage and remembering some of the unforgettable best food memories in my life.

Growing up in Istanbul I was exposed to rich flavors, a diversity of humble ingredients prepared in many delicious dishes.

Today I am bringing my journey to The Dining Room by creating a new language for Turkish cuisine so it can speak internationally.

We will keep discovering my homeland's diverse range of ingredients, techniques and cultural influences; translating them into a modern gastronomic experience by combining art, innovation and the story behind of it.

Experience the message of each dish with all your senses.

Fatih Tutak

SIGNATURE JOURNEY

MEZZES

young cabbage / ic pilav / hokkaido sea urchin / beluga caviar
 kagoshima wagyu tongue söğüş / tendon / perigord black truffle
 bosphorus black mussel / tarator / shell
 Jerusalem artichoke / free-ranged egg / mushrooms
 house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

ameare tomato / parsley / goat cheese / capsicum salca

DARDANELLES

chu-toro turkish tuna / grape vine leaf / cemen

FROM MY MUM...

manti / vegetables / mint butter / kaymak

ZEYTINYA

baby celeriac / lacto-fermented terbiye / lovage

CALAMAR DOLMA

andaman squid / maitake / ink / sugar snap peas

FISH IN THE BUSHES

kinmedai / salsify / mastic gum - roka camouflage

SULTAN' S MESSAGE

anjou pigeon / antep pistachio / cherries from summer / leek

RED VELVET

amaou strawberry / yoghurt / ottoman sira

CANAKKALE CHEESE HELVA

curd / semolina / goat milk ice cream

SWEET END

Signature journey THB 3800 Per Guest
 exclusive of 7% government tax and 10% service charge.
 Available from 6:00PM—9:30PM



THE HOUSE ON SATHORN

VOYAGE

MEZZES

young cabbage / ic pilav / sea urchin / beluga caviar
kagoshima wagyu tongue söğüs / tendon / perigord black truffle
bosphorus black mussel / tarator / shell
Jerusalem artichoke / free-ranged egg / mushrooms
house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

ameare tomato / parsley / goat cheese / capsicum salca

FROM MY MUM...

manti / vegetables / mint butter / kaymak

ZEYTINYA

baby celeriac / lacto-fermented terbiye / lovage

FISH IN THE BUSHES

kinmedai / salsify / mastic gum - roka camouflage

KUZU KEBAB

Iberico milk fed lamb ribs / eggplant / protienella

RED VELVET

amaou strawberry / yoghurt / ottoman sira

CANAKKALE CHEESE HELVA

curd / semolina / goat milk ice cream

SWEET END

Voyage THB 2800 Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM





THE HOUSE ON SATHORN

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TRIP

MEZZES

young cabbage / ic pilav / eggplant / olive oil
 beetroot / yoghurt / garlic
 Jerusalem artichoke / free-ranged egg / mushrooms
 house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

ameare tomato / parsley / goat cheese / capsicum salca

MORNING ON THE ROAD

red lentil / butter / lemon

FROM MY MUM...

manti / vegetables / mint butter / kaymak

ZEYTINYA

baby celeriac / lacto-fermented terbiye / lovage

RED VELVET

amaou strawberry / yoghurt / ottoman sira

CANAKKALE CHEESE HELVA

curd / semolina / goat milk ice cream

SWEET END

Trip THB 2200 Per Guest
 exclusive of 7% government tax and 10% service charge.
 Available from 6:00PM—9:30PM

