

Welcome...

The Dining Room celebrates Turkish Heritage whilst adding playful touches from childhood nostalgia by creating plates rooted in memory.

We have created the following menu through Inspiration and reflection of the past, the future and who we represent today...

Drawing on my mothers traditional home cooked food and survey of history, culture and art of not just Istanbul, Anatolia.

Our creations seek their influences from across the Mediterranean and wider central Asia to the real roots of Turk civilization and cuisine.

An ever evolving journey inspired by our memories, experiences and travels across the globe, forming our story today, a narrative of us.

We wish to celebrate the history, culture and diversity with you while establishing a new language for Turkish cuisine.

Experience each dish with your all senses whilst feeding your mind and soul.

Fatih Tutak

SIGNATURE JOURNEY

MEZZES

young cabbage / ic pilav / sea urchin / schrencki caviar
wagyu tartare / bulgur / isot
black mussel / tarator / shell
cilbir egg / spinach-onion / chili oil / potato
pide / cultured butter / honeycomb

SANDY TOES & SALTY KISSES BODRUM 2004

scallop / tarama / vine leaf / oscietra caviar

MOST DELICIOUS PART OF THE TURKISH SALAD

tomato / feta cheese / juice of salad / ekmek

ZEYTINYA OF SPRING

white asparagus / lemon / fava bean

FROM MY MUM...

manti / vegetables / mint butter / kaymak

FISHERMAN TO MEYHANE

aegean sea red mullet / artichoke / avgolemono

FEAST AT THE HAREM

anjou quail aged 17 days / rainbow chard / kyoho grape

BiCi BiCi

rose / almond muhallebi / cherry

CHEESE HELVA

cheese curd / semolina / goat milk

SWEET END

Signature Journey THB 3400 Per Guest, Wine Pairing THB 2400 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 / schrencki caviar
wagyu tartare / bulgur / isot
black mussel / tarator / shell
cilbir egg / spinach / chili oil / potato
pide / cultured butter / honeycomb

MOST DELICIOUS PART OF THE TURKISH SALAD

tomato / feta cheese / juice of salad / ekmek

ZEYTINYA OF SPRING

white asparagus / lemon / fava bean

FROM MY MUM...

manti / vegetables / mint butter / kaymak

FISHERMAN TO MEYHANE

aegean sea red mullet / artichoke / avgolemono

KUZU KEBAB

milk fed lamb ribs / lamb caramel / aubergine

BiCi BiCi

rose / almond muhallebi / cherry

SWEET END

Voyage THB 2800 Per Guest, Wine Pairing THB 2200 Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM





THE HOUSE ON SATHORN

TRIP

MEZZES

young cabbage / ic pilav / eggplant / olive oil
beetroot kisir / bulgur / horseradish
cilbir egg / spinach / chili oil / potato
pide / cultured butter / honeycomb

MOST DELICIOUS PART OF THE TURKISH SALAD

tomato / feta cheese / juice of salad / ekmek

ZEYTINYA OF SPRING

white asparagus / lemon / fava bean

MORNING ON THE ROAD

red lentil / butter / lemon

FROM MY MUM...

manti / vegetables / mint butter / kaymak

BiCi BiCi

rose / almond muhallebi / cherry

CHEESE HELVA

cheese curd / semolina / goat milk

SWEET END

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



by World's 50 Best Restaurants