



THE HOUSE ON SATHORN

WELCOME...

The courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with a bistronomic comfort menu. The cuisine is hinged on local, seasonal and sustainable ingredients for protecting the earth.

## BISTRONOMIC SET LUNCH

### TO START

yellow fin tuna ceviche the Bangkok way...

smoked eggplant, tomatoes tartare, pistachio, basil, burrata (v)

grilled octopus, hummus, chorizo oil

soup of the day

### TO CONTINUE

slow cooked massaman curry wagyu beef cheek, steam rice

parisian gnocchi, mushrooms, spinach cream, croutons (v)

cobia fish, potato grenaille, yuzu-meuniere

signature lamb satir kofte, eggplant herse, bulghur (*supplement THB 200 ++*)

### SWEET END

mango sticky rice, young coconut ice cream

banana crème brûlée

chocolate profiterole

seasonal local fruits

Selection of coffee or TWG tea with compliments from The House

Tea : emperor sencha, english breakfast, chamomile

Coffee : black coffee, espresso

2 courses menu THB 640++

3 courses menu THB 780++

(v) vegetarian

Please let us know in advance if you have any dietary restrictions or allergies.

All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.