



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)

spicy octopus tava, Istanbul pub style...

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 690++

3 courses menu THB 840++

(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.