



THE HOUSE ON SATHORN

WELCOME...

The Courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic bistronomic menu.

The cuisine is hinged on local, seasonal and the most important is sustainable ingredients for protecting the earth. each period of the day is accompanied by a perfectly matched experience.

BISTRONOMIC SET LUNCH

TO START

sustainable yellow fin tuna ceviche the bangkok way...

mushrooms confit, frisee, reggiano, truffle vinaigrette (v)

gillardeau oysters tradition soy mignonette

soup of the day

TO CONTINUE

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

fish of the day from andaman sea, baked sicilian style, potatoes

signature lamb satir kofte, eggplant, bulghur rice

(supplement THB 200 ++)

slow cooked isaan wagyu beef short rib, wild thai herbs

(supplement THB 200 ++)

SWEET END

mango sticky rice, young coconut ice cream

chocolate profiterole

seasonal local fruits

Selection of coffee or TWG tea with compliments from The House

Tea : green tea, english breakfast, chamomile

Coffee : black coffee, espresso

(v) vegetarian

2 courses menu THB 690++

3 courses menu THB 840++

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.