



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 sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

BISTRONOMIC COURTYARD SET LUNCH

TO START

sustainable yellow fin tuna ceviche the bangkok way...

smoked eggplant, tomatoes tartare burrata (v)

caramelized goat cheese, roasted beetroot, rocket, balsamic (v)

soup of the day

TO CONTINUE

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

chu-chee tiger prawn, black mussels curry

shio koji grilled baby chicken, miso eggplant puree, teriyaki sauce

grilled wagyu flank steak, mushroom orzotto, red wine honey sauce
(supplement THB 200 ++)

SWEET END

mango sticky rice, young coconut ice cream

chocolate profiterole

house made ice cream or sorbet

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.