

We have created the following menus by looking back to my heritage and remembering some of the unforgettable best food memories in my life.

Growing up in Istanbul I was exposed to rich flavors, a diversity of humble ingredients prepared in many delicious dishes.

Today I am bringing my journey to The Dining Room by creating a new language for Turkish cuisine so it can speak internationally.

We will keep discovering my homeland's diverse range of ingredients, techniques and cultural influences and translating them into a modern gastronomic experience by combining art, innovation and the story behind of it.

Experience the message of each dish with all your senses.

Fatih Tutak

SIGNATURE JOURNEY

MEZZES

shallot / ic pilav / sea urchin / caviar
wagyu tongue söğüs / tendon / black truffle
bosphorus black mussel / tarator / shell
Jerusalem artichoke / free-ranged egg / girolles
house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / parsley / goat cheese / salca

PASTRAMI OF THE DARDANELLES

tuna / vine leaf / onion

FROM MY MUM...

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

CALAMAR DOLMA

squid / porcini / ink / sugar snap peas

AGEAN FISH AUCTION

golden eye snapper / bugulama / potato / parsley

SULTAN' S MESSAGE

pigeon / antep pistachio / cherry / leek

RED VELVET

strawberry / yoghurt / atsina

HELVA

curd / semolina / maras goat milk ice cream

SWEET END

Signature journey THB 3800 Per Guest
exclusive of 7% government tax and 10% service charge.
Available from 6:00PM—9:30PM





THE HOUSE ON SATHORN

VOYAGE

MEZZES

shallot / ic pilav / sea urchin / caviar
wagyu tongue söğüs / tendon / black truffle
bosphorus black mussel / tarator / shell
Jerusalem artichoke / free-ranged egg / girolles
house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / parsley / goat cheese / salca

FROM MY MUM...

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

AGEAN FISH AUCTION

golden eye snapper / bugulama / potato / parsley

KUZU KEBAB

milk fed lamb ribs / eggplant / protienella / cemen

RED VELVET

strawberry / yoghurt / atsina

HELVA

curd / semolina / maras goat milk ice cream

SWEET END

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





THE HOUSE ON SATHORN

WELCOME

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Fatih Tutak

TRIP

MEZZES

shallot / ic pilav / eggplant / olive oil
 beetroot / yoghurt / garlic
 Jerusalem artichoke / free-ranged egg / girolles
 house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / parsley / goat cheese / salca

MORNING ON THE ROAD

red lentil / butter / lemon

FROM MY MUM...

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

RED VELVET

strawberry / yoghurt / atsina

HELVA

curd / semolina / maras goat milk ice cream

SWEET END

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

