



# THE ETERNAL ROMANCE



# 14

## FEBRUARY

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### AMUSE BOUCHE

เมี่ยงคำปลาตกฟู และก้อยเนื้อวากิว

**The Evergreen Heart & The Golden Nest**

*A crimson rose petal cradling crispy catfish floss and herbal nectar, paired with Wagyu tartare Isaan flavours*

### COLD APPETIZER

ยำทับทิมสยาม

**The Coastal Treasure**

*Lightly charred Hua Hin abalone with ruby pomelo, finished with roasted prawn fat and charred coconut emulsion*

### HOT APPETIZER

ห่อหมกปลาเก๋า

**Embrace of the Sea**

*Steamed red grouper curry soufflé, complemented by the natural sweetness of seasonal organic corn*

### SOUP

ต้มข่าเห็ดโคนไก่บ้าน

**The Enchanted Forest**

*Charred wild mushroom bisque with aromatic Tom Kha notes, served with torch-seared Benja chicken*

### MAIN

เนื้อย่างริญจวน

**The Soulmate**

*Slow-cooked Thai Wagyu short rib in Royal Ranchuan curry, served with jasmine rice scented with butterfly pea*

### DESSERT

ข้าวหลามเพือกมะพร้าว

**The Sweet Eternity**

*A bamboo-cooked rice with taro silk, black bean layers, coconut ice cream infused with Chulalongkorn rose*

### PETIT FOUR

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