

ランチコース

Lunch Course

1600

先付	魚介と野菜の白だしゼリー寄せ
	Appetizer Jellied scallop, shrimp, boiled young soy bean, sweet bell peppers with dashi
お造り	赤身、サーモン
Sashimi	Tuna and salmon
揚げ物	海老、筍、トマト、茗荷の天麩羅
Fried	Shrimp, bamboo shoot, tomato and ginger flower tempura
中皿	茶碗蒸し 旨出し餡
Steamed	Steamed egg custard with dashi sauce
お食事	北海道海鮮漬け丼
Rice	Soy marinated assorted Hokkaido sashimi on rice
お椀	本日のお椀
Soup	Soup of the day
水菓子	季節の果物
Dessert	Seasonal fruits

Please let us know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in Thai baht, 10% service charge and 7% government tax is applicable.

アラカルト

A LA CARTE MENU

海鮮茶巾 濃厚和風出汁 380

Shrimps and okra wrapped in omelette with dashi sauce

魚介と野菜の白だしゼリー寄せ 490

Jellied scallop, shrimp, boiled young soy bean,
sweet bell peppers with dashi sauce

アボカド白味噌和え、卵黄醤油漬 椎茸焼きマヨネーズ 420

Avocado with white miso, egg yolk marinated in soy
and grilled shiitake mushroom with mayonnaise

海老、アスパラガス、筍、トマト、茗荷の天麩羅 600

Shrimps, asparagus, bamboo shoot, tomato and ginger flower tempura

旨煮 480

Boiled bamboo shoot, fried tofu, carrot, lotus root and pumpkin

抹茶テリーヌ 290

Matcha terrine

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北海道おまかせコース

Hokkaido Omakase Course

5000

先付	雲丹小鉢、イクラおろし
Appetizer	Sea urchin, salmon roe with grated radish
小鉢	魚介と野菜の白だしゼリー寄せ
Small dish	Jellied scallop, shrimp, boiled young soy bean and sweet bell peppers with dashi sauce
お造り	中トロ、白身、サーモン、帆立
Sashimi	Tuna, flounder, salmon and scallop
焼き物	北海道キンキ焼き
Grilled	Charcoal grilled Hokkaido kinky fish
揚げ物	海老、アスパラガス、筍、トマト、茗荷の天麩羅
Fried	Shrimp, asparagus, tomato and ginger flower tempura
中皿	茶碗蒸し 旨出し餡
Steamed	Steamed egg custard with dashi sauce
鮓	厳選握り鮓 8 貫
Sushi	Chef Selection of 8 sushi pieces
	中トロ・キンキ・雲丹・イクラ・平目・牡丹海老・水蛸・鮑
	(Medium fatty tuna, kinky fish, sea urchin, salmon roe, fluke, peony shrimp, pacific giant octopus, abalone)

お椀	本日のお椀
Soup	Soup of the day
水菓子	季節の果物
Dessert	Seasonal fruits

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北海道懐石コース

Hokkaido Kaiseki Course

3000

先出し	海鮮茶巾 濃厚和風出汁
Starter	Shrimp and okra wrapped in omelette with dashi sauce
お凌ぎ	雲丹、イクラ手毬鮎
Appertiser	Sea urchin, salmon roe ball-shaped sushi
お椀	鮑一期煮
Soup	Clear soup of abalone with sea urchin
向付	平目昆布炙
Sashimi	Seaweed marinated fluke
八寸	アボカド白味噌和え、卵黄醤油漬け 椎茸焼きマヨネーズ
Assorted side dish	Avocado with white miso, egg yolk marinated in soy and grilled shiitake mushroom with mayonnaise
焼き物	北海道ビーフ炭火焼き
Grilled	Charcoal grilled Hokkaido beef sirloin
炊き合わせ	旨煮
Boiled	Bamboo shoot, fried tofu, carrot, lotus root and pumpkin
お食事	筍ご飯 味噌汁 香の物
Rice	Steamed rice with bamboo shoot, miso soup and pickles

水菓子

季節の果物

Dessert

Seasonal fruits

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