



IHG ONE REWARDS DINING PRIVILEGES 11.11

3 course option Set Menu THB 1,200 net

GRILLED LOCAL EGGPLANT WITH MISO

Charcoal grilled local eggplant, white miso glaze, mixed green salad and lemon dressing

มะเขือย่างกับซอสมิโซะ

SMOKED BEET

Smoked beetroot, fresh own grown herbs, cottage cheese and croutons

บีทรูทรมควัน สลัด

SEABASS COLLAR ROBATAYAKING HOME MADE

VEGETABLE SALT ASH

The most succulent part of fish, Robatayaki grilled, glazed with smoked fish bone demiglace and cucumber pickle

คอปลากระพงย่าง

PERUVIAN CHICKEN

Roasted organic chicken aji Verde burnt onion puree and house made pickled cucumber salad

ไก่ย่างสไตล์เปรู

RED VELVET CAKE

Red velvet cake with vanilla mascarpone frosting

เค้กเรดเวลเวท

STRAWBERRY CHEESECAKE

Vanilla mascarpone, fresh strawberry, strawberry glaze

สตรอเบอรี่ชีสเค้ก

BLUEBERRY CHEESECAKE

Fresh blueberries, white chocolate, vanilla sable

บลูเบอรี่ชีสเค้ก

(Select 1 dish from each course)