

SIN AND
DESIRE

RAW & SHELLFISH

GILLARDEAU OYSTER

MIGNONETTE, LEMON WEDGE

1,500

GILLARDEAU CRISPY OYSTER

HOT KOREAN SAUCE, YUZU GEL, SESAME

1,650

GILLARDEAU OYSTER

WASABI MAYONNAISE, HOKKAIDO UNI, CORIANDER OIL

1,750

CAVIAR

A SLIGHTLY NUTTY FLAVOUR AND A MILD BUTTERY FINISH MAKE THIS EXQUISITE CAVIAR AN UNFORGETTABLE TASTING EXPERIENCE

OSCIETRA

3,200 | 30 GRAMS

HUSU DAURICUS

3,200 | 30 GRAMS

ROYAL KALUGA

3,800 | 30 GRAMS

ROYAL BAERII

4,700 | 30 GRAMS

HOMEMADE BLINIS, CREME FRAICHE, CHIVES, SHALLOTS, EGG YOLK, EGG WHITE

CURED MEATS & ARTISAN CHEESE

DRY SAUSAGE GALET WITH PEPPER MAISON LOSTE

2,200

APERILOSTE ROQUEFORT
DRIED SAUSAGE

CHORIZO REGIO ESTRIPE

LE PAVE WITH SPICES AND CHILLI

LE PAVE WITH ROQUEFORT

ROQUEFORT AOP COCCINELLE

CHEESE CHEVRE FRAIS DES VOSGES 
GOAT MILK

CHEESE CLAOUSOU SHEEP MILK 

CHEESE REBLOCHON SAVOIE AOP 

 Highlight  Shellfish  Gluten Free  Vegetarian  Vegan

Prices are in Thai baht, subject to 10% service charge and 7% government tax.

APPETISERS

WAGYU BEEF TARTARE

WAGYU MIYAZAKI, LOMO, SALCHICHON, BUBU, CURED
EGG, PAPADUM, HOKKAIDO UNI

1,000

KATSU SANDO

WAGYU MIYAZAKI BEEF A5 GRADE, BRIOCHE, BULLDOG
SAUCE, KALUGA CAVIAR

1,600

SCALLOP CRUDO

YUZU VINAIGRETTE, YUZU GEL, CORIANDER OIL,
KALUGA CAVIAR

1,000

HAMACHI GRAVLAX

CRISPY PURI, YUZU MAYONNAISE, YELLOWTAIL, DILL,
TOBIKO, KALUGA CAVIAR

800

BLUEFIN TUNA

CRISPY BRIOCHE, SMOKED TUNA, FRESH SUMMER
TRUFFLE MAYONNAISE, SHAVED TRUFFLE, HOKKAIDO UNI

800

SIN SASHIMI PLATTER

10 PCS | 1,500 16 PCS | 2,200

CHEF SPECIAL

BEEF WAGYU MIYAZAKI A5 GRADE

SERVED WITH 3 FERMENTED SAUCES: MISO, KOSHO, HOT GOCHUJANG

27 PER GRAM

DESSERT

100% GOLDEN CAVIAR CHOCOLATE

KALAMANSI YUZU CURD, CRUNCHY SURPRISE, GOLD LEAF

500

MISS CHERRY

MORELLO CHERRY, MASCARPONE IVORY CHOCOLATE, LYCHEE ELDERFLOWER SAUCE

450

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SIN