

ASPARAGUS SEASONAL

M E N U

SOUP

VELOUTÉ WHITE & GREEN ASPARAGUS

A smooth and velvety soup blending white and green asparagus, finished with a drizzle of basil oil and garnished with tender asparagus tips.

THB 550



STARTER

CANADIAN LOBSTER

Topped with exquisite Oscietra caviar and a light parmesan espuma, adding a touch of indulgence.

THB 3,700



STARTER

BLANC D'ASPERGES

A classic preparation featuring tender white asparagus, elegantly paired with a rich and creamy Hollandaise sauce.

THB 460



STARTER

PROSCIUTTO & ASPARAGUS

Delicate, thin slices of prosciutto complement the sweet and nutty flavors of white asparagus in this refined dish.

THB 580



MAIN COURSE

WHITE ASPARAGUS WITH SEAFOOD IN LOBSTER SAUCE

A decadent seafood medley featuring tender white asparagus, perfectly seared Hokkaido scallops, plump prawns, and succulent mussels, all brought together with a rich lobster sauce.

THB 1,800



florae