



周五之约 THE FRIDAY NIGHT TABLE

Price: THB 1,680 Per Person
Add "Perseus" Caviar THB 750 per 5 grams (Table Side)

开胃菜 APPETIZER TO SHARE

冰镇海鲜
SEAFOOD ON ICE
River Prawns, Scallop, Surf Clams

炆拌黄瓜
DRUNKEN CUCUMBER SALAD
Sesame Oil, Dried Tangerine

蒸水蛋
STEAMED EGG
Premium Soy Sauce, Scallion

油炸,烘焙 DEEP FRIED-BAKED

主厨推荐肉夹馍
ROU JIAMO

叉烧酥
CANTONESE BARBEQUE PORK PUFF

脆皮炸鲈鱼
FRIED FISH FILLET
Chinese Tartar Sauce, Pickles

烧味 BBQ & ROAST

任选一种 *Choose your favorite one per person*

南北烧味拼盘 BARBEQUED PLATTER

叉烧/脆皮烧腩肉/黑松露牛肋
Char Siu Pork, Crispy Pork Belly, Beef Ribs

Or

南北风味烤鸡 CRISPY ORGANIC CHICKEN

Star Anise Salt

脆皮乳猪 SUCKLING PIG

Perseus Caviar, Chinese Bun
Supplement THB 3,888

点心 DIM SUM BASKET

黑蒜水晶虾饺
SHRIMP DUMPLING
Black Garlic

蟹肉小笼包
CRAB MEAT XIAO LONG BAO

空心菜粉煲
MORNING GLORY DUMPLING

All prices are in Thai Baht and subject to ten percent service charge and seven percent government tax.

席前现切
TABLE SIDE

罗望子北京烤鸭
TAMARIND FLAMING DUCK

从北京到泰国的一段味觉旅程，
让传统与热带的明亮风味在此相遇。
北京烤鸭是一道极其讲究
精准与技艺的经典菜肴——经过缓慢烤制，
鸭皮变得金黄酥脆，而鸭肉依然保持丰腴与鲜嫩。
在这一演绎中，经典的中式烹饪技
法与泰国极具代表性的食材之一——罗望子相结合。
罗望子天然的酸甜风味，为鸭肉带来鲜明的层次，
恰到好处地化解鸭肉的丰腴，
同时赋予这道菜明亮而独特的泰式风情。

A journey from Beijing to Thailand, where tradition
meets tropical brightness. Peking Duck is a dish
built on precision, slowly roasted until the skin
becomes beautifully crisp, while the meat remains rich
and tender. In this interpretation, that classic Chinese
technique meets one of Thailand's most distinctive
ingredients: tamarind. The tamarind brings a natural
balance of sweet and sour, cutting through
the richness of the duck and giving
the dish a bright Thai character.

THE COCKTAIL FIGHT
EXPERIENCE

Five Elements Theory is a Chinese philosophy that explains
how wood, fire, earth, metal, and water interact and
influence everything in the universe.

Three Glasses of Signature Cocktails · THB 1,000

金 GOLD	500
Kakubin Whisky, Mushroom, Lemongrass, Lemon, Honey, Ginger	
木 WOOD	500
Jose Cuervo Especial Silver, Kiwi, Lime, Elderflower	
水 WATER	500
Tito's Vodka, Sesame, Mancino Secco, Tio Pepe	
火 FIRE	500
Roku Gin, Mala Sauce, Goji Berries, Lemon, Red Dates, Campari, Carrot, AÉR Cocktail Enhancer	
土 EARTH	500
Matusalem Solera 7 Years, Banana, Mancino Secco, Campari, Cacao, Angostura Bitters	

砂锅,热菜 CLAY POT, WOK HEI

任选一种 *Choose your favorite one per person*

蟹肉炒饭
BLUE CRAB CLAYPOT RICE

Or

九层塔茄子煲
CLAYPOT BRAISED EGGPLANT
Basil

Or

蚝油和牛肉
WAGYU BEEF
Oyster Sauce, Broccoli

甜品 DESSERT TO SHARE

杨枝甘露
SAGO, POMELO, MANGO SORBET

迷你西式油条
MINI CHURROS
Chinese Five Spice, Chocolate Dip

季节果盘
SEASONAL FRUITS ON ICE

尊贵无限畅饮
FREE FLOW PACKAGE

THE PENFOLD'S

Penfold's Koonunga Hill 76 Shiraz, Cabernet Sauvignon
Penfold's Koonunga Hill Autumn Riesling
THB 1,288

THE PENFOLD'S "MAX"

Penfold's Max's Shiraz
Penfold's Max's Chardonnay
THB 2,288

THE PENFOLD'S CHAMPAGNE

Penfold's Champagne Prestige Cuvee
Penfold's Bin 8 Coonawarra Shiraz
Penfold's Bin 311 Tumbarumba Chardonnay
THB 5,000

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COFFEE

Espresso	180
Americano	180
Coffee Latte	180
Cappuccino	180
Double - Espresso	220

DIGESTIVE

CALVADOS

Père Magloire VSOP 450

COGNAC

Hennessy VS 550

Hennessy VSOP 850

GRAPPA

Sarpa Oro di Poli Barrique 500

Rémy Martin VSOP 850

Rémy Martin 1738 1,100

Sarpa Oro Poli Merlot Dry 550

Rémy Martin XO 2,400

Hennessy XO 2,500

SWEET WINE

Granmonte Bussaba, Natural Sweet Wine	2024	2,200
Delas, Muscat De Beaume De Venise, France	2015	3,200
Masseria Li Veli, Passito Aleatico, Italy	2008	4,900
Philip Togni, Ca Togni Muscat, USA	2006	4,900
Zenato, Recioto Della Valpolicella, Italy	2012	4,900

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À LA CARTE SIGNATURES

开胃菜 APPETIZER

鱼籽酱椒麻带子 680
SCALLOP & CAVIAR
Sichuan Peppercorn, Onions

话梅小番茄 280
CHERRY TOMATO SALAD
Osmanthus, Lemon

点心 DIM SUM

蟹肉松露小笼包 680
XIAO LONG BAO
Blue Crab, Black Truffle

鱼子酱鲜虾脆皮肠粉 580
RICE NOODLE CRISPY ROLLS
Shrimp, Caviar

鲜虾带子饺 380
SIU-MAI
Scallop, Prawns, Shiitake Mushrooms

例汤 SOUP

酸辣海鲜花胶汤 680
HOT AND SOUR SOUP
Fish Maw, Seafood

明炉烧烤,烤鸭 BARBECUED & DUCK



传统北京鸭
PEKING DUCK
2,380

蜜汁叉烧
BARBECUED PORK
Honey Glazed
688

脆皮烧腩仔
**ROASTED CRISPY
PORK BELLY**
688

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鐵鍋烹調,砂鍋 WOK & CLAYPOT

鮮花椒京蔥和牛粒 WOK-FRIED WAGYU BEEF <i>Onion, Sichuan Peppercorn</i>	1,688	三鮮炒面 LONG-LIFE NOODLES <i>Japanese Scallops, Prawns, Fish Roe</i>	880
干炒脆皮大明蝦 WOK-FRIED WHITE PRAWNS <i>Dried Chili, Ginger</i>	1,480	蟹肉魚籽炒飯 BLUE CRAB FRIED RICE <i>Scallion, Salmon Roe</i>	780
陳皮銀鱈魚 STEAMED SNOW FISH <i>Fish Jus, Tangerine Peel, Chinese Kale</i>	1,080	干煸四季豆 STIR-FRIED STRING BEANS <i>Minced Pork, Chili</i>	480
和牛麻婆豆腐 WAGYU BEEF MAPO TOFU <i>Chili</i>	980	脆皮茄子 DEEP-FRIED EGGPLANT <i>Onion, Garlic</i>	360

甜品 DESSERT

楊枝甘露 CHILLED MANGO SAGO <i>Pomelo</i>	320
迷你西式油条 MINI CHURROS <i>Chinese Five Spice, Chocolate Dip</i>	300
季節果盤 SEASONAL FRUITS ON ICE	280

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