

NEW EPISODE

STARTER

PAN SEARED SCALLOP 480

Water Chestnuts, Clam Cream,
Malabar Spinach, Coriander Oil

 Pfaff Tradition Pinot Gris Alsace AOC (off-dry) 2020 (THB 2,100)

DUCK SALAD 450

Cured & Smoked, Pistachio, Buckwheat,
Garden Leaves, Pomelo

 Patriarche Endless Summer Pinot Noir 2020 (THB 1,800)

SCALLOP TARTARE 450

Hokkaido Scallop, Pear, Herbs Oil,
Smoked Avocado Bun

 Pfaff Tradition Riesling Alsace AOC 2020 (THB 1,900)

TIGER PRAWNS 580

Tomato Jelly, Cucumber, Yellow Chili,
Burrata, Caviar

SMOKED BURRATA 350 (V)

Tomatoes, Balsamic, Walnuts,
Herbs Pesto, Pineapple

ROASTED CARROT 450 (V)

Tomato Salsa, Pea, Buckwheat,
Charred Mushroom, Onion Foam

PASTA & RISOTTO

TOMATO RISOTTO 480 (V)

Arborio Rice, Burrata Cheese, Parmigiano,
Sun Dried Tomato, Basil Powder

 Chianti Montalbano DOCG 2020 (THB 2,000)

PARMA HAM & RAVIOLI SALAD 550

Quinoa, Cashew Milk, Leek,
Chili Oil, Baked Cauliflower

 Colle Corviano Pinot Grigio Colline Pescaresi IGP 2021 (THB 1,500)

LOBSTER TORTELLINI 750

Butternut Squash, Saffron Potatoes,
Chorizo, Onion Broth

 Miles From Nowhere Best Blocks Chardonnay 2020 (THB 2,200)

SPAGHETTI PRAWN 620

Tiger Prawn Tartare, Bisque, Lime Zest,
Ikura, Parmigiano, Caviar


MAIN DISH

CHILEAN SEA BASS 1,150

Lightly Cook, Potato Confit, Capers,
Bouillabaisse, Lime Thyme Cream

LOBSTER 1450

Lobster Caramel Glaze, Gnocchi,
Bergamot, BBQ Pork, Consommé

 Jean Pablot "Domaine des Fines Caillottes"
Pouilly - Fumé 2020 (THB 2,600)

BEEF 1380

Short Ribs, Black Garlic, Zucchini Roll,
Potato Puree, Mushroom Duxelles

 Casas del Bosque Gran Reserva
Cabernet Sauvignon 2019 (THB 2,000)

LAMB 1250

Pan Seared, Fresh Herbs, Red Cabbage,
Salt Baked Celeriac, Lamb Jus

 Berton Vineyards The Black Shiraz
Winemaker's Reserve 2020 (THB 1,500)

CAULIFLOWER 750 (V)

Baked Cauliflower, Jerusalem Artichoke,
Pistachio, Garlic Mushroom Sauce

 Château La Verriere Bordeaux
Sauvignon Blanc AOC 2021 (THB 2,000)

DESSERT

CHOCOLATE 320

Dark Chocolate, Cocoa,
Fermented Berry

 Mata Verde Estate Bottled Merlot 2021 (THB 1,300)

TIRAMISU 280

Espresso, Mascarpone,
Tia Maria

BURNT CHEESE CAKE 240

Cream Cheese, Lime Curd,
Moscato "Alfredo" Gelato

STRAWBERRY MILLFEUILLE 340

Vanilla Cream, Crispy Puff Pastry,
Fresh Strawberry, SANGIOVESE "IL TOSCO"
GELATO

(V) = VEGETARIAN

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

MEDINII JOURNEY

TASTING MENU 3 COURSE

1,699



DUCK SALAD

Cured & Smoked, Pistachio, Buckwheat,
Garden Leaves, Pomelo

or

PAN SEARED SCALLOP

Water Chestnuts, Clam Cream,
Malabar Spinach, Coriander Oil

LAMB

Pan Seared, Fresh Herbs, Red Cabbage,
Salt Baked Celeriac, Lamb Jus

or

CHILEAN SEA BASS

Lightly Cook, Potato Confit, Capers,
Bouillabaisse, Lime Thyme Cream

CHOCOLATE

Dark Chocolate, Cocoa,
Fermented Berry

VEGETARIAN

TASTING MENU 5 COURSE

1,999



SMOKED BURRATA

Tomatoes, Balsamic Walnut,
Herbs Pesto, Pineapple Puree

ROASTED CARROT

Tomato Salsa, Pea, Buckwheat,
Charred Mushroom, Onion Foam

TOMATO RISOTTO

Arborio Rice, Burrata Cheese,
Parmigiano, Tomatoes, Basil

CAULIFLOWER

Baked Cauliflower, Jerusalem artichoke,
Pistachio, Garlic Mushroom Sauce

TIRAMISU

Espresso, Mascarpone, Tia Maria

TASTING MENU 5 COURSE

2,699



TIGER PRAWNS

Tomato Jelly, Cucumber, Yellow Chili,
Burrata, Caviar

DUCK SALAD

Cured & Smoked, Pistachio, Buckwheat,
Garden Leaves, Pomelo

PAN SEARED SCALLOP

Water Chestnuts, Clam Cream,
Malabar Spinach, Coriander Oil

LOBSTER

Lobster Caramel Glaze, Gnocchi, Bergamot,
BBQ Pork, Tempura, Consommé

or

BEEF

Short Ribs, Black Garlic, Zucchini Roll,
Potato Puree, Mushroom Duxelles

or

CHILEAN SEA BASS

Lightly Cook, Potato Confit, Capers,
Bouillabaisse, Lime Thyme Cream

STRAWBERRY MILLFEUILLE

Vanilla Cream, Crispy Puff, Fresh Strawberry,
SANGIOVESE "IL TOSCO" GELATO

or

CHOCOLATE

Dark Chocolate, Cocoa, Fermented Berry

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PRICES ARE SUBJECT
TO 10% SERVICE CHARGE
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