

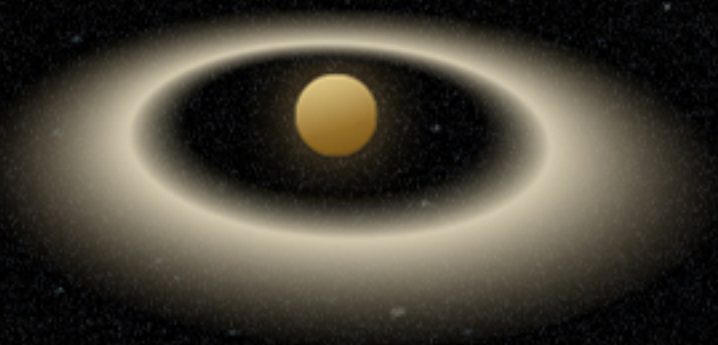
CONCEPT AS A MODERN EXPLORATION OF IMAGINATIVE FLAVOR  
AND VISUAL COMPOSITIONS THAT UTILIZED A WIDE ARRAY OF SEASONAL,  
LOCALLY GROWN, AND FORAGED INGREDIENTS.

AT AXIS & SPIN WE'RE TAKING YOU ON A CULINARY ADVENTURE  
WHERE EACH BITE IS DESIGNED TO THRILL YOUR SENSES.  
THE CREATIONS COMBINE ART, TECHNIQUE AND TASTE TO DELIVER  
AN EXTRAORDINARY EXPERIENCE.

## DISCOVER *THE UNKNOWN CUISINE*

### SNACKS BITE

CASHEW, AVOCADO  
ONION CAKE, CAVIAR  
TUNA, BLACK SESAME  
POMEGRANATE, SALMON ROE

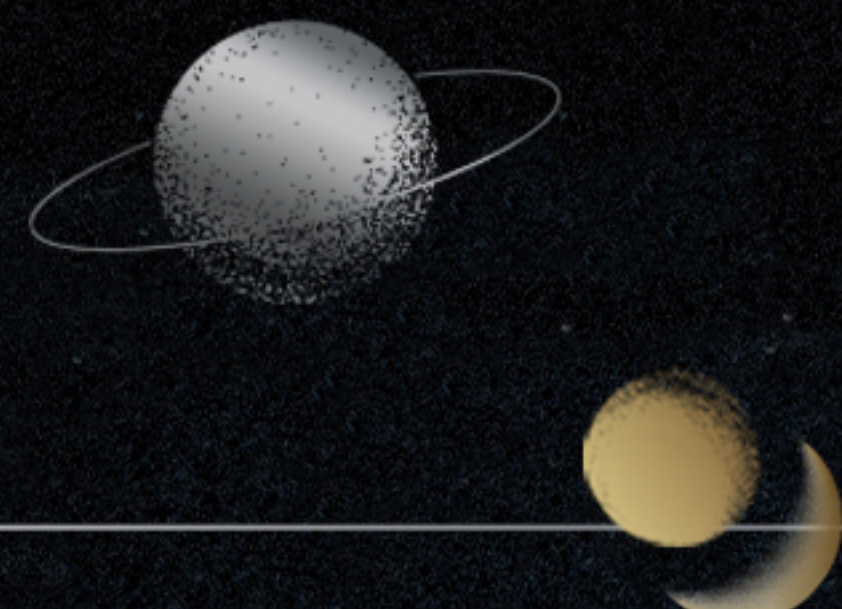


### DEEP SEA MARBLE

JAPANESE SCALLOP  
SEAWEEED, APPLE  
GOOSEBERRY  
CITRUS

### CRAB 2 WAYS

BLUE CRAB  
BISQUE BALL  
DUMPLING  
IKURA, PLUM BROTH

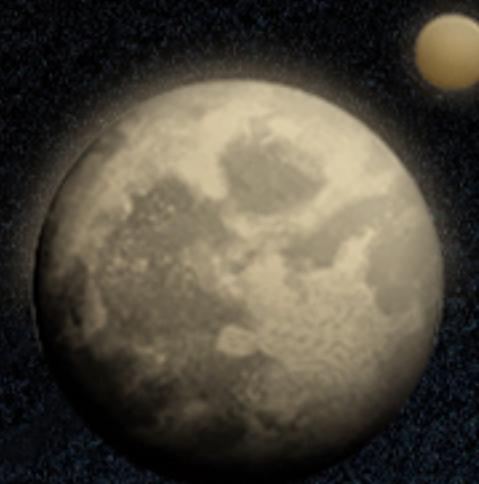


### CHICKEN & PRAWN

PRAWN SHEET  
CHICKEN MOUSSELINE  
SALT BAKED CELERIAC  
FISH BONE JUS

### SEABASS

PICKLES  
CHESTNUT PUREE  
TOMATO JAM  
FERMENTED TOMATO



### BEEF

BLACK GARLIC  
CAULIFLOWER  
AUBERGINE  
WHITE MISO  
TRUFFLE SALT

### CHOCOLATE

CHOCOLATE  
FROM CHIANG MAI  
YOGHURT, VANILA  
BLUE BERRY

### ADVENTURE OF BEVERAGE PARING'S SIGNATURE CRAFTED COCKTAIL PARING

3 GLASSES THB 950

5 GLASSES THB 1,100

### UNIQUE WINE PARING

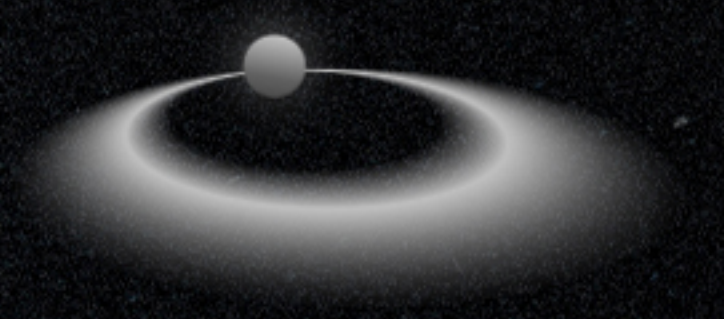
3 GLASSES THB 1,200

5 GLASSES THB 1,600

### NON-ALCOHOL PARING

3 GLASSES THB 650

5 GLASSES THB 850

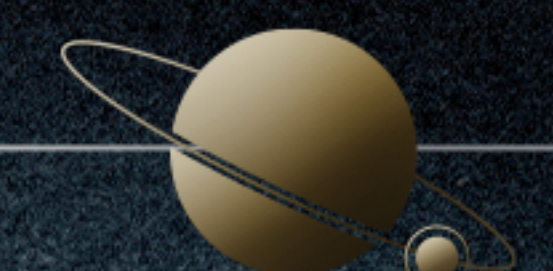


### OYSTER

LYCHEE  
CUCUMBER, SESAME  
COCONUT, ANCHOVY

TASTING MENU 5 COURSE THB 1,750 

TASTING MENU 7 COURSE THB 2,150 



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