

DISCOVER THE UNKNOWN

TASTING MENU 5 COURSE **3,500++** PER COUPLE

AMUSE – BOUCHE (WELCOME PLATE)

POTATO CRISP

CRISPY FRIED POTATO WITH JERUSALEM ARTICHOKE CREAM



BEEF TARTLET

BEEF TARTARE | KIMCHI GEL | FRIED LEEK



SEA BUCKTHORN BOMB

SEA BUCKTHORN JUICE WITH ELDERFLOWER



KIMCHI MACARON

KIMCHI MACARON WITH KIMCHI TOFU MOUSSE AND SALMON ROE

APPETIZER

FRESH OYSTER

FINE DE CLAIRE | GINGER BEURRE BLANC ESPUMA
PICKLED APPLE GINGER | CAVIAR



SMOKED DUCK

BERRY DUCK JUS | GREEN PEAS
SALTED CHILI BERRY PICKLED | BURRATA ESPUMA

MAIN COURSE

SCALLOP CAPPELLETTI

SCALLOP CAPPELLETTI TOPPED WITH SCALLOP TARTARE
AND SCALLOP CONSOMMÉ



LAMB

HERB SOIL | AUBERGINE PURÉE | BEETROOT CHERRY
PINK PEPPER CORN | TRUFFLE INK SAUCE

DESSERT

YUZU CHEESE MOUSSE

REFRESHING CHEESE MOUSSE WITH KUMQUAT JELLY
DIPPED IN MARSHMALLOW AND YUZU MERINGUE

DISCOVER THE UNKNOWN

TASTING MENU 7 COURSE **4,300++** PER COUPLE

AMUSE - BOUCHE (WELCOME PLATE)

POTATO CRISP

CRISPY FRIED POTATO WITH JERUSALEM ARTICHOKE CREAM



BEEF TARTLET

BEEF TARTARE | KIMCHI GEL | FRIED LEEK



SEA BUCKTHORN BOMB

SEA BUCKTHORN JUICE WITH ELDERFLOWER



KIMCHI MACARON

KIMCHI MACARON WITH KIMCHI TOFU MOUSSE AND SALMON ROE

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SMOKED DUCK

BERRY DUCK JUS | GREEN PEAS

SALTED CHILI BERRY PICKLED | BURRATA ESPUMA



TIGER PRAWN

CHERRY SMOKED TIGER PRAWN | COCONUT SABAYON

PINEAPPLE SEAFOOD JELLY | GRAPE SEAWEED



CHICKEN COXINHA

CAPSICUM CORN VELOUTÉ | QUINOA PUFF

SHREDDED CHICKEN COXINHA

MAIN COURSE

SCALLOP CAPPELLETTI

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DESSERT

YUZU CHEESE MOUSSE

REFRESHING CHEESE MOUSSE WITH KUMQUAT JELLY

DIPPED IN MARSHMALLOW AND YUZU MERINGUE

MONTRAJ
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Asoke

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BY MONTRAJ

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BY MONTRAJ

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