



TERRA CRISTAL EPICUREAN JOURNEY A Full Journey in our 3 different rooms

CRISTAL ROOM EXPERIENCE

DAVID HERVE ROYALE No2 OYSTER
30g PERSEUS No2 SUPERIOR OSCIETRA CAVIAR
AMUSE-BUCHE
Cristal Brut 2015

OLIVE ROOM EXPERIENCE

LIGHTLY CITRUS SALMON
Sicilian Citrus Fruits, Salmon Caviar, Cress Vinaigrette, Crispy Potato Ball
Contadi Castaldi Franciacorta Brut

LANGOUSTINE & SHELLFISH EMULSION
Chestnut Quenelle, Fresh Herbs
Zyme Il Bianco "From Black to White" 2020

ALBUFERA GLAZED STUFFED GNOCCHI & BLACK TRUFFLE
Green Asparagus, Mascarpone Cheese, Mushroom Essence
Masseria Li Veli Susumaniello Askos 2022

KAGOSHIMA WAGYU BEEF TENDERLOIN
Wild Mushroom Royale, Fresh Morel Mushroom, Onion Puree, Savoy Cabbage, Beef Jus
Ornellaia 2018

OR
MIERAL PIGEON BREAST & WHITE ASPARAGUS
Raspberry, Cauliflower, Quince, Heirloom Tomato Seeds
Pichon Baron de Longueville 2018

LA DOLCE VITA ROOM EXPERIENCE

UVA
Grape Sorbet, Lemongrass Jelly, Lime Granite

ANANAS
Ricotta Cheesecake, Citrus, Vanilla
Henri Giraud Ratafia de Solera 1990-2019

PICCOLA PASTICCERIA

Terra Cristal Menu at THB 16,900/person
5-Course Wine Pairing at THB 6,000/person

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.