
Mussels


Razor Clams


Hokkaido Scallop


Tiger Prawns


Huîtres Hervé Oyster Platter


Lobster

NOVEMBER & DECEMBER

From Tide to Plate

A seafood celebration with a touch of French savoir-faire.

Mussels **890**
Beurre blanc, garlic, herbs, Comté, mousseline potato

Razor Clams **990**
ginger, chilli, garlic, breadcrumbs, butter

Tiger Prawns **1,090**
'nduja, lemon, butter

Hokkaido Scallop **1,290**
Jerusalem artichoke, black garlic miso, hazelnut butter, kombu

Lobster Half / Whole **2,100 / 3,950**
House-made Paccheri green sauce

Huîtres Hervé Oyster Platter – Selection of 4 **1,250**
Ronce N°3 | Royale N°3, | Spéciale N°3 | Baby Boudeuse N°5
Served with mango vinegar, red fruit vinegar, Champagne mignonette, Black Forest pepper

Prices listed in Thai Baht and are subject to 10% service charge and 7% government tax.