
Mussels


Razor Clams


Hokkaido Scallops


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, mousseline potato and burnt leek

Razor Clams **990**
Butter, ginger, chilli, garlic and breadcrumbs

Tiger Prawns **1,090**
Butter, 'nduja and lemon

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

Lobster Half / Whole **2,100 / 3,950**
Pacchari 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 and Black Forest pepper

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