



THE HOUSE ON SATHORN

THE COURTYARD

WELCOME...

The Courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic bistronomic menu. The cuisine is hinged on local, seasonal and sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

BISTRONOMIC COURTYARD SET LUNCH

TO START

gillardeau oysters tradition soy mignonette

romaine lettuce salad, quinoa, blue cheese, citrus vinaigrette (v)

southern thai beef carpaccio, fermented crispy beef, wild thai herbs

soup of the day

TO CONTINUE

tom yum roasted snow fish, pomelo salad, dry shrimps

khao soi noodle, tofu, bok choy, shallot, pickled cabbage (V)

fried baby chicken, crispy garlic, sticky rice

stir fried massaman lamb chop, hot basil, long bean, coconut

(supplement THB 200 ++)

SWEET END

mango sticky rice, young coconut ice cream

millefeuille, Ivory passion fruit cream

house made ice cream or sorbet

Selection of coffee or TWG tea with compliments from The House

Tea : green tea, english breakfast, chamomile

Coffee : black coffee, espresso

(v) vegetarian

2 courses menu THB 690++

3 courses menu THB 840++

Please let us know in advance if you have any dietary restrictions or allergies.
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.