



JANUARY & FEBRUARY 2025

Vive le Fromage – Maison Mons edition

Six dishes, one star ingredient: cheese – **Maison Mons edition**. A global name in cheese aging with over 50 years of expertise, it’s a cheese lover’s dream come true.

Savoury

Fresh Goat Cheese	540
Spinach ravioli, sage, basil, cherry tomato, asparagus, rocket, pistachio pistou sauce	
Picodon	990
Breaded, rocket leaves, seasonal fruit, honey and rosemary vinaigrette	
Moelleux du Revard	990
Baked, truffle, sourdough bread	
Epoisse	1,090
Baked, pear, Poire Williams liquour, Ratte potatoes (best for sharing)	
Soumaintrain	1,150
Wagyu hanger, Cheyenne red potato, green beans, parsley	

Dessert

Chaource	480
Cheesecake, bergamot double cream, quince coulis	

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