

Welcome to Park Society,

Food has long been a personal fascination of mine - it satiates the body, feeds the soul, brings people together and nourishes relationships - and I am delighted to be sharing my passion with you.

We call the cuisine at our restaurant "modern fine dining", with food inspired by the cultures and cuisines I have experienced in my extensive travels around the world. Our dishes have a balanced composition of textures and flavors, and vegetables play an important role.

If you have any food allergies or restrictions, please inform our staff.

We hope you enjoy your evening, your conversations, and your food.

Chef Joost Bijster and Team

PARK SOCIETY SPECIALS

Merging the fun of creating something new with using the ingredients that we have on hand. These park society specialties are produced in small batch artisan and limitedly available.

WARM STARTER

Golden Pastry **900**

Foie gras | truffle | Brioche

Turbot **990**

Confit Potato | celeriac root | corn | lemon sauce

GUESTS AT PARK SOCIETY CAN BE CONFIDENT THAT ALL INGREDIENTS SERVED ON OUR MENU HAVE BEEN SPECIFICALLY SELECTED
NOT ONLY FOR THE BEST QUALITY BUT ALSO THE PRODUCTION METHOD.
OUR AIM IS TO PROVIDE GUESTS WITH THE FINEST DINING WHILE PROTECTING THE FUTURE OF OUR MEAT, FISH, SUPPLIERS AND OUR BUSINESS.

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

Park Society

Be Part of It ►► So

SEAFOOD STARTER

Amberjack 700

Stracciatella | cucumber | wakame

King crab 700

Cucumber | green apple | wasabi | radish

Scallop (2 piece) 800

Hokkaido | Pumpkin | beurre noisette

East meets west 880

Lobster bisque infused with tom yum

VEGETARIAN STARTER

Beetroot salad 500

Beetroot | buratta | lettuce

Garden salad 500

Quinoa | mushroom | pickled RYP vegetables

MEAT STARTER

Slow-cooked Pork Belly 650

Mash potato | pickle cabbage | dashi

Wagyu tataki 750

truffle | tzar caviar | pata negra

All our recommended signature dishes will be highlighted by this logo ►►

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FISH MAIN COURSE

Monk fish **1,400**

Cous cous | baba ganoush | carrot

Sea bream **1,600**

Fennel | garlic | almond | celeriac root

Maine lobster **2,100**

Carrot | asparagus | tamarinde sauce



VEGETARIAN MAIN COURSE

Potato and leek soup **500**

Celeriac | mushroom | saffron sauce

Pumpkin and carrot **550**

Cous cous | beurre noisette

Mushroom risotto **750**

Truffle | parmasan | sous vide egg

MEAT MAIN COURSE

Mallard duck **1,400**

Beetroot | fig | orange sauce

Iberico Lamb loin **1,800**

Tomato | olive | spring vegetables | lamb sauce

Wagyu striploin **2,500**

Carrot | leek | gnocchi | truffle sauce



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Experience

4 TASTING THB 2,600++

Amberjack

Stracciatella | cucumber | wakame

East meets west

Lobster bisque infused with tom yum

Mallard duck

Beetroot | fig | orange sauce

Vahlrona chocolate

different preparations
of vahlrona chocolate

6 TASTING THB 3,500++

King crab

Cucumber | green apple | wasabi | radish

Majestic oysters

Poached | saffron sauce | Tzar caviar

East meets west

Lobster bisque infused with tom yum

Scallop

Pumpkin | beurre noisette

Wagyu striploin

Carrot | leek | gnocchi | truffle sauce

Vahlrona chocolate

different preparations
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