

Park Society

Be Part of It ▶ So

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.

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

Chef Ryan Lee and Team



CHEF DE CUISINE CHEF RYAN LEE is a firm believer that classic and basic never go out of style, chef Ryan Lee shines the spotlight on simple ingredients in intriguing flavor combinations to wow diners. Each creation by chef Ryan calls a wide range of sensations through the interplay of hot and cold, sweet and savory, one texture and another... Born and raised in Korea, chef Ryan sprinkles a bit of Seoul and modern French indulgences here and there. This is all thanks to his technical training and working success throughout his culinary journey in different cities with many internationally and regionally renowned chefs. Find out how chef Ryan's dishes resolve themselves brilliantly on your palate. There's only one way – taste it here at Park Society.

COLD STARTER

SCALLOP ESCABECHE 590
Saffron | Pickled Royal Project Vegetables

AMBERJACK 550
Buratta | Rose Apple | Corriander

KING CRAB 600
Cucumber | Wasabi & Green Apple Sorbet | Radish
*Originating from a childhood crab fishing with my dad.
This dish reminds me of summer family time.

MAJESTIC OYSTER 800
Green Pea | Olive | Gin & Tonic

LOBSTER SALAD 900
Beetroot | Honey | Yuzu | Spring Vegetables

WARM STARTER

FOIE GRAS 690
Crispy Onion | Tomato | Mango | Chives

DE RAZA IBERICO PORK BELLY 880
Rocket Mash | Bonito and Iberico Ham Stock |
Red Sauerkraut | Walnut | Garlic

VEGETARIAN STARTER

ROYAL PROJECT BEETROOT SALAD 370
Beetroot | Buratta | Lettuce

GARDEN SALAD 370
Quinoa | Mushroom | Pickled Royal Project Vegetables

POTATO AND LEEK SOUP 380
Royal Project Potato | Pickled Leek | Confit Potato

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IF YOU HAVE ANY FOOD ALLERGIES OR RESTRICTIONS, PLEASE INFORM OUR STAFF
THE PRICE IS SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

MAIN COURSE

TRIPLE MUSHROOM CHICKEN FILLET 950

Truffle Risotto | Mushroom Duxelle |
Herb Cream | Parmesan Cheese | Chicken Jus

SUGAR CARED MALLARD DUCK BREAST 1,200

Brulee | Lentil | beetroot | Bok Choy |
Basil | Berries Sauce | Potato Mousline

SEABREAM 1,100

Saffron Vin Blanc | Tomato Concasse |
Parmesan | Clam

BUTTER POACHED LOBSTER 1,900

Bisque | Lobster Ravioli | Avocado | White Wine

WAGYU STRIPLOIN 2,100

Cipollini Onion | Asparagus | Polenta |
Mushroom | Port Wine Sauce

DESSERT

CHOCOLATE EARL GREY 350

Orange | Salty Caramel | Hazelnut | Hazelnut Ice Cream

CARDAMOM RISOTTO 350

Chili Zalacca Sorbet

LEMON AND PRALINE DESSERT 390

Praline | Lemon | Caramel Ice Cream

DREAMING OF CHOCOLATE 390

Different Preparation of Valrhona Chocolate

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A CHOICE OF 4 TASTING MENU AT THB 2,400++ PER PERSON

AMBERJACK

Buratta | Rose Apple | Corriander

LOBSTER BISQUE

Lobster | Enoki | Garlic

MALLARD DUCK

Potato | Bok Choy | Foie Gras

MANGO STICKY RICE

Nam Dok Mai Mango | Coconut Ice Cream | Sweet Sticky Rice

WINE PAIRING OFFER:

ADDITIONAL AT THB 900++ PER PERSON FOR 2 GLASSES
ADDITIONAL AT THB 1,700++ PER PERSON FOR 4 GLASSES
AND A GLASS OF MOËT & CHANDON

A CHOICE OF 6 TASTING MENU AT THB 3,400++ PER PERSON

CRAB

Tokiwa Cucumber | Wasabi & Green Apple Sorbet | Radish

LOBSTER BISQUE

Lobster | Enoki | Garlic

HOKKAIDO SCALLOP

Capsicum | Spanish Artichoke | Parmesan | Chives

FOIE GRAS

Crispy Onion | Tomato | Mango | Chives

WAGYU STRIPLOIN

Carrot | Sweet potato | Corn | Mushroom |
Red wine Sauce

DREAMING OF CHOCOLATE

Different Preparations of Valrhona chocolate

WINE PAIRING OFFER:

ADDITIONAL AT THB 1,200++ PER PERSON FOR 3 GLASSES
ADDITIONAL AT THB 2,500++ PER PERSON FOR 6 GLASSES
AND A GLASS OF MOËT & CHANDON