

EACH DISH PRESENTS BY CHEF FATIH'S TRAVELS, EXPERIENCES AND UNFORGETTABLE CULINARY HIGHLIGHTS ACROSS HIS CULINARY BACKGROUND. WE ARE ALWAYS IN SEARCH OF A WAY TO COMMUNICATE WITH PEOPLE BY INTRODUCING NEW FLAVORS, NEW TECHNIQUES AND NEW PRODUCTS. THE MOST EXCITING PART OF THE EXPERIENCE IS THE INTENTION, THE PROCESS AND THE STORY BEHIND OF IT.

DISHES ARE DESIGNED TO BE SHARED

START TO EXPLORE

FROM MY CHILDHOOD (v)

eggplant / okra / tomato / flowers 380

DEEP & SHALLOW

black mussels / squid ink / horseradish 680

INDIAN ACCENT (v)

cauliflower / madras curry / hung yoghurt 350

EARLY MORNING AT TSUKIJI MARKET

bluefin tuna / avocado / seaweed / wasabi 900

RED PARFAIT

foie gras / beetroot / aged balsamic 700

SEASON

artichoke / miso / kalian / egg 650

(v) vegetarian

In case of any allergies, please inform us.

All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge

CONTINUE TO SAVOR

FIRST MEAL AT THE HAWKER CENTRE

black grouper / kangkong / sambal 700

CHAR SIU

kurobuta pork jowl / hong kong kale / mustard 890

HUNTING

duck breast / onion / pomegranate 790

PIER 9

jumbo river prawn / cheese / kabocha pumpkin 1,950

ONCE UPON A TIME IN ISTANBUL

lamb belly / eggplant / hummus 800

ROPPONGI KAISEKI

kagoshima wagyu / maitake / tendon 1,900