

## Our tasting menu at L'éléphant

### Art and Cuisine

Reshaping Nuvo French Cuisine with subtle Thai influences, lending a sense of place.

From a background deeply embedded in the artistic world, Chef Oan was drawn to pursue an almost parallel career in the culinary profession.

Today, the dining experience at L'éléphant has been thoughtfully crafted to offer a journey across boundaries, the cuisine an innovative and balanced blend which Chef Oan takes his inspiration from the day-to-day tapestry of life influencing his latest creations.

*This Menu should be enjoyed by the whole table.*

All prices are in Thai baht and subject to 10% service charge and applicable taxes.



LELEPHANTCHIANGMAI.COM

TEL. 097 970 8947

*L'éléphant*

*Tasting Journey*

Seasonal Summer Flavours

Nuvo Journey

9 Courses - 2,880

8 Glass Wine Pairing - 1,980

*Chef Oan Pathayee*

# 9 Courses

## CAVIAR

Inthanon Caviar | Pudding Rice |  
Peanut | Passion Fruit | Egg  
Ferrari Maximum Brut Rosé Trento Doc  
Pinot Nero | Chardonnay | NV  
Manturation Period: 3 Years | Italy

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## BLACK GARLIC

Lamphun Black Garlic | Carrot | Almond

## ABALONE

Grilled Trat Baby Abalone

## OYSTER

Oyster Mignonette  
Granmonte Spring Unwooded |  
Chenin Blanc | 2020 | Khao Yai | Thailand

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## SCALLOP

Hokkaido Hotate | Truffle Cream  
Stefan Winter | Riesling |  
Rheinhessen | 2022 | Germany

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## TIGER PRAWN

Samut Songkhram Tiger Prawn |  
Field Crab Paste | Smoked Chili | Mountain Rice  
Lothian of Elgin | Chardonnay | 2020 | South Africa

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## CONSOMMÉ

Sun-dried Smoked Fish Broth |  
Seasonal Fish Coconut Lime Ceviche |  
Fish and Chips  
M Minuty | Côtes de Provence AOC |  
Garnacha | Mourvedre | 2021 | France

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## PALATE CLEANSER

Summer Fruits | Avocado |  
Beetroot | Black Pepper

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## FISH

Seasonal Phang Nga Grouper Fish |  
Ginger Clam Chowder  
Domaine Guy & Yvan Dufouleur |  
Clos Genels | Pinot Noir | 2020 | France

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## PORK

Roasted Nan Pork Ribs | Basil | Apple |  
Chocolate Chili Red Wine Sauce

or

## LAMB

Grill-roasted Lamb Tenderloin |  
Wild Peppercorn Madeira Sauce

or

WAGYU Supplement 680  
Kagoshima A5 Wagyu Striploin |  
Veal Red Wine Jus  
Tenuta Viglione Morso Rosso |  
Susumaniello | 2021 | Italy

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## SUMMER FINALE

Orange Carrot | Caramelised Jackfruit |  
Rum Raisin | Marian Plum | Crispy Rice | Nuts  
Barbeito Madeira | Rainwater Reserva |  
5 Anos Years Old | Portugal

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## COFFEE | TEA | PETITS FOURS

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Elephant

Survival Curiosity  
Bites