## 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







Classic Journey 7 Courses - 1,980 5 Glass Wine Pairing - 1,580

Chef Oan Pathapee



CAVIAR Add on 490 Inthanon Caviar I Pudding Rice I Peanut I Passion Fruit I Egg

OYSTER BEER BATTER Crispy Seasonal Oyster I Pickled Cucumber

BEEF BRIOCHE Slow Cooked Beef I Chocolate Sauce I Bacon I Truffle I Brioche

FOIE GRAS Add on 490 Pan-Seared Foie Gras I Shallot Chutney I Apple Longan Balsamic Reduction

## GRAVLAX

Dill Marinated Fjord Trout I Shallot Horseradish Cream Sauce Stefan Winter I Riesling I Rheinhessen I 2022 I Germany

BISQUE Grilled Samut Songkhram Prawn I Scallop I Garlic I Lobster Bisque I Lothian of Elgin I Chardonnay I 2020 I South Africa

PALATE CLEANSER Passion Fruit Vodka

BRIK Tuna I Egg I Filo Puff Pastry M Minuty I Côtes de Provence AOC I Garnacha I Mourvedre I 20211 France

### CHICKEN

Nakhon Ratchasima Chicken Breast I French Foie Gras I Seasonal Vegetables I River Prawn Kampot Pepper Sauce

# VENISON

or

Smoked Chiang Rai Venison Tenderloin I Bacon I Spinach I Ma-Khwaen Red Wine Jus

or

BEEF & BLUE. Supplement 400 Roasted Thai-French Charolais Beef Tenderloin I Blue Cheese Sauce I Fettuccine Tenuta Viglione Morso Rosso I Susumaniello I 2021 | Italy

CHOCOLATE Chocolate Mousse Barbeito Madeira I Rainwater Reserva I 5 Anos Years Old I Portugal

COFFEE I TEA I PETITS FOURS

Sourcesto