

Dear Guest

Welcome to Elements, where we invite you to a gastronomic tour
influenced by our Japanese heritage

Our inspiration comes from travellers from all over the world, like yourself,
whom we are fortunate to meet here at The Okura Prestige Bangkok

We are proud of the beautiful ingredients from our own land and we feel a deep passion
for the bountiful fish and shellfish from the surrounding seas

Naturally, we also embrace sourcing the herbs, flowers and vegetables from local organic
gardens, and our wines from the Old and New Worlds, where small, often organic or
biodynamic growers produce the very best from their terroir and vines

So, please enjoy our choices



竹 TA-KE 6 COURSES

Donburi Cone
Edamame Mochi
Ebi Maki
Osaka Croquette, Togarashi
Yuzu Shochu

DINNER

OSTRA REGAL

Abalone, Apple
NV Zardetto Prosecco DOC Brut, Veneto, Italy

LEGUMES

Tomato, Mushroom, Zucchini

HOKKAIDO SCALLOP

Furikake, Leek
2017 Jean-Marc Brocard, Petit Chablis, Burgundy, France

YOICHI MONKFISH

Watermelon, Clams

LAMB TENDERLOIN

Topinambour Artichoke
2015 Torbreck, Old Vines GSM, Barossa Valley, Australia

or

WAGYU BEEF SATSUMA (Additional Baht 800 per person)

Jagaimo, Nameko
2014 Château Faugères, Saint-Émilion Grand Cru, Bordeaux, France

DESSERT

CHOUX PASTRY CARRÉ

Hyuganatsu Jelly, Crème Chiboust, Candied Lyokan Peel
2014 Disznoko Tokaji '1413' Edes Szamorodni, Tokaj-Hegyalja, Hungary

Baht 4,000

Beverage paring option with additional Baht 2,700

松 MATSU 7 COURSES

Donburi Cone
Edamame Mochi
Ebi Maki
Osaka Croquette, Togarashi
Yuzu Shochu

DINNER

OSTRA REGAL

Abalone, Apple
NV Zardetto Prosecco DOC Brut, Veneto, Italy

YASAI

Shitake, Quinoa Puff

LANGOUSTINE

Pork, Celery, Cucumber
*2014 Domaine du Château de Puligny-Montrachet
Le Clos du Chateau Bourgogne Blanc, Burgundy, France*

SAWARA

Lemon Caviar, Water Cress
2018 Jean-Marc Brocard, Petit Chablis, Burgundy, France

MERO

Kobu, Dai dai

GLAZED PIGEON

Miso, Parsnip, Cabbage Pickles
2015 Torbreck, Old Vines GSM, Barossa Valley, Australia
or
WAGYU BEEF SATSUMA (Additional of Baht 800 per person)
Jagaimo, Nameko
2014 Château Faugères, Saint-Émilion Grand Cru, Bordeaux, France

DESSERT

JAPANESE PEBBLES

Iced Musk Melon, Tanea 43% Chocolate Cremeaux, Blackcurrant
2014 Disznoko Tokaji '1413' Edes Szamorodni, Tokaj-Hegyalja, Hungary

Baht 4,500

Beverage paring option with additional Baht 3,200