

The Style of Namu

Taking its name from the Korean word for wood, Namu represents the basic life elements and aims to define what a modern Japanese restaurant should be - an intimate, carefully crafted dining experience, offering innovative, contemporary Japanese cuisine, cooked with imagination and passion. It is a gathering space offering a diversity of dining experiences, re-inventing influences found throughout Asia and especially Japan.

In keeping with the Asian context of dining - we encourage a shared table concept; in celebration of the compatible textures and flavors of the menu.

Dishes therefore will not come out of the kitchen in specific order, rather a more relaxed style of service stimulating sharing of the food, to enjoy the dishes as they come.

是韓文以“木”來命名的餐廳，在亞洲它代表著現代日本料理以“創新”元素為定義。廚師們以

無限想像創意和精緻烹飪的手法而呈現的日式料理，為顧客帶來多樣化的餐飲體驗。同時我們也提供“共享的風格”因此我們的菜系將會以振奮服務的風格 呈現給您，讓您有個美好的體驗。



NAMU INSPIRED COCKTAILS 特调鸡尾酒

我们的招牌鸡尾酒，是来自于我们调酒师所启发的，创出了奇妙般的味道，通过采用最佳烹饪技巧，展示了如何打破鸡尾酒制作的界限

Gangnam-Tini

著名的韩国烧酒 配浓郁的草莓，再加干橙和粉色胡椒

380 THB

Kura Ricky

Namu 原招牌鸡尾酒 用“藏”清酒再配杏仁糖浆和百香果汁

450 THB

Kyoto-Tini

用日本绿茶与哈密瓜和樱花制成的马蒂尼鸡尾酒

380 THB

Mt. Fuji Funsui

富士山鸡尾酒用与香槟与日本柚子和蓝柑香酒

600 THB

Sweet Blind Date

韩国著名的盲韩国鸡尾酒与烧酒，新鲜的西瓜，酒浸樱桃和接骨木花糖浆

380 THB

Tokyo Ice Tea

日本哈密瓜长岛冰茶

450 THB

Wasanori

日本芥末鸡尾酒搭配柚子口味

380 THB

UNDER'20s 未成年无酒精饮料

Ban Berry 香蕉混合浆果

混合浆果 + 香蕉 + 牛奶 + 蜜糖

270 THB

Drönk Teddy 醉酒的泰迪熊

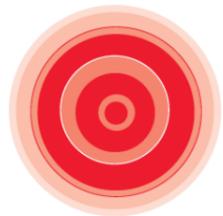
非酒精莫吉托鸡尾酒+芬达草莓

270 THB

Tropical Beach 热带海滩

混合水果 + 蜜糖

270 THB



SAKE 清酒

Hatsumago Junmai Kimoto 初孫きもと純米酒
日本东北铭酒，口感中干型，结尾顺滑
1,150 THB (300ml) / 3,100 THB (720ml)

Hideyoshi Honjouszo Tezukuri
中等干燥味，圆润的
4,000 THB (720ml)

Ozeki Draft Nama Chozo 大関 生貯蔵酒
清新略甜,容易入口,适合冷饮
740 THB (300ml)

Ozeki Dry 大関佳撰 金冠 辛口 からくち
口感干型细致，结尾清爽
4,390 THB (1,800ml)

Ozeki Hana- Awaka 大関 花泡香
清新，微发泡酒，口感温醇，轻轻酸甜。
980 THB (250ml)

Ozeki Hon-Jozo Karatamba
清脆，干脆口感，结尾悠长
1,470 THB (300ml)

Ozeki Junmai Tatewaki Samurai 大関純米帯刀侍
融合丰满酒体，结尾轻盈顺滑
1,430 THB (300ml)

Ozeki Yamadanishiki 大関山田锦特选 特别纯米酒
拥有“山田锦米”的浓郁香气，自然味十足
1,360 THB (300ml)

Takara Shiso Shochu Wakamurasaki No Kimi 大麦清酒
味道浓郁，强烈的香气
4,200 THB (720ml)

PLUM SAKE 李子清酒

Choya Non Sugar Original 梅酒无糖
蜂蜜的天然甜蜜，温和的酸味度与果香的坚果香气
3,200 THB (650ml)

Nakano Umeshu 梅酒
它的设计是作为开胃酒之前的膳食前饮料，但是在用餐期间或结尾也适合饮用。
1,450 THB (300ml)



SOJU 烧酒

Jinro TokTok Peach 矿桃子烧酒
桃子味道, 适合加冰
450 THB

Muhak Soju Goodday Liqueur 著名韩国烧酒
被称为韩国伏特加, 味道很流畅。是一种由大米制成的透明蒸馏酒,
是韩国最流行的含酒精饮料
650 THB (360ml)

W SIGNATURE CRAFTS (只供 W Koh Samui)

Mikkeller Whatever W 招牌啤酒“芒果”口味
经典工艺 Witbier 与泰国芒果风味的提示
270 THB

Mikkeller Whenever W 招牌啤酒口味芒果啤酒
经典工艺美味柠檬叶风味淡 Pilsner
270 THB

Zeffer Mixed & Mingle W 招牌啤酒“番石榴与香茅”
口味经典 工艺苹果酒与番石榴, 香茅和卡菲尔柠檬
270 THB

JAPANESE BEERS 日本啤酒

Asahi Super Dry Lager 朝日啤酒
日本第一著名 大阪 干啤酒, 爽口而有大麦味道
220 THB

Sapporo Premium Lager 日本 三宝乐 啤酒
拥有着日本历史最悠久的啤酒品牌, SAPPORO 严格确保酿造啤酒最重要的原料品质。有着绝妙的均衡口感, 浓郁的麦芽香 以及清新爽口的后劲
380 THB

Hitachino Nest White Ale 日本常鹿野 白色爱尔啤酒
此啤酒在日本国内获得无数次大奖, 全国评价相当高的啤酒, 制作过程中除了白啤酒会添加橘皮外, 还添加了橘子果汁, 让原本平易近人的果香更加丰富。如果平常就喜欢豪格登的清爽香气与果香, 那就更要试试这款!
480 THB

BEERS 啤酒

Singha 辛哈啤酒, Singha Light 辛哈啤酒淡味, Tiger 虎牌啤酒
200 THB

Heineken 喜力 啤酒
220 THB

Corona 科罗纳啤酒
325 THB

SQUEEZED 果汁 / SHAKEN 冰沙

Coconut 椰子, Mango 芒果, Mixed Fruits 混合水果,
Orange 橙子, Pineapple 菠萝, Water Melon 西瓜
240 THB

SOFT DRINKS 软饮料

Pepsi 百事可乐, Pepsi Max 百事可乐没有糖,
7 Up 七喜, Mirinda Orange 橙色,
110 THB

MINERAL 矿泉水

Acqua Panna 750ml 潘纳水 - 矿泉水
110 THB (500ml) / 170 THB (750ml)

San Peligrino 750ml 圣佩雷格里诺- 矿泉水
120 THB (500ml) / 190 (750ml)

Evian Natural Mineral Water 依云天然矿泉水
120 THB (330ml) / 190 THB (750ml)

Badoit Sparkling Mineral Water 起泡矿泉水
140 THB (330ml) / 220 THB (750ml)

Fiji Natural Artesian 斐济 - 矿泉水
120 THB (500ml) / 250 THB (1000ml)

Voss Natural / Sparkling 来自挪威的 VOSS 水 - 矿泉水 / 苏打水
250 THB (800ml) / 270 THB (800ml)

TEA 茶

Hot Japanese Green Tea 热日本绿茶
200 THB



CHAMPAGNE 香槟

Moet et Chandon (90ws) 法国酩悦香槟
1,700 THB (200ml) / 7,200 THB (750ml)

Louis Roederer, Cristal Brut, Riems 2008 水晶香槟
美好的花香, 酵母的味道, 优雅的柑橘味道
Btl 15,000 THB

Veuve Clicquot Ponsardin Yellow Brut (90ws) 香槟, 来自法国
4,200 THB (375ml) / 8,500 THB (750ml)

Rose Champagne 玫瑰香槟
Laurent Perrier, Cuvee Rose Brut, Tours sur Marnes (91ws)
泡菜浆果的香味, 优雅的泡沫
Btl 12,000 TH

Veuve Clicquot, Rose, Riems
完美的甜蜜平衡, 花香, 新鲜果味的味道
Btl 9,500 THB



SPARKLING WINE 气泡酒

Chandon Brut Sparkling, Australia 澳大利亚气泡酒
Glass 420 THB / Btl 2,000 THB

Chandon Brut Rose Sparkling, Australia 澳大利亚玫瑰气泡酒
Glass 420 THB / Btl 2,000 THB

Villa Sandi, Prosecco Aromatico Brut, Italy 意大利普罗赛克气泡酒
Glass 360 THB / Btl 1,900 THB

ROSE WINE 玫瑰酒

Chateau d'Esclans, Whispering Angel, 2016 耳语天使
Côtes de Provence AOC, France
美丽的颜色, 玫瑰酒, 来自法国
Glass 540 THB / Btl 2,900 THB

Cipreseto Santa Christina, Antinori, Italy 2015
优雅的香气, 口感柔和, 良好的酸度
Glass 310 THB / Btl 1,500 THB

Gérard Bertrand, Gris Blanc, France 2016
清爽的味道, 玫瑰酒, 来自法国
Glass 410 THB / Btl 1,950 THB

WHITE WINE 白葡萄酒

Gérard Bertrand, 6ème Sens Sauvignon Blanc Chardonnay Viognier
2015, France

法国吉哈伯通白**苏维翁莎当妮**

Glass 290 THB / Btl 1,500 THB

Josept Mellot, Destinea, Sauvignon Blanc, France 2014

清爽的味道, **长相思葡萄酒**, 来自法国

Glass 410 THB / Btl 1,900 THB

Matua, Sauvignon Blanc, Marlborough, New Zealand 2016

清爽的味道, **长相思葡萄酒**, 从新西兰来

Glass 390 THB / 2,100 THB

Penfolds Koonunga Hill Autumn Riesling, Australia 2014

像裂口水果甜, **雷司令葡萄酒**, 来自澳大利亚

Glass 360 THB / Btl 2,100 THB

Villa Sandi, Pinot Grigio, Veneto IGT, Italy 2014

意大利托斯卡纳**班菲瑞米干白**

Glass 360 THB / Btl 1,800 THB



RED WINE 红葡萄酒

Bodegas Selentein, Portilo, Malbec, Argentina 2014 (86wa)

浓郁的香水香气, 一些香料口味, **马尔贝克葡萄**, 来自阿根廷

Glass 340 THB / Btl 1,800 THB

Castallo Banfi, Sangiovese Chianti DOCG Italy 2015

意大利托斯卡纳**班菲酒厂桑娇维赛**

Glass 390 THB / Btl 1,900 THB

Gerard Bertrand, Reserved, Pinot Noir, France 2017

果味, 带有一丝香料的的味道, **黑比诺葡萄酒**, 来自法国

Glass 390 THB / Btl 1,900 THB

Monsoon Valley, Shiraz, Hua-Hin Hills, Thailand 2014

丰富的香料口味, 与牛排完美搭配, 来自泰国

Glass 380 THB / Btl 1,800 THB

Robert Mondavi, Private Selection, Cabernet Sauvignon, California,

USA 2015 丰富的**浆果风味**, 卡伯纳**苏维浓葡萄酒**, 来自加州

Glass 380 THB / Btl 1,700 THB

NAMU SIGNATURES 招牌菜厨师专长

Tuna Don – Marinated Dashi Soy, Seaweed and Sushi Rice 

金枪鱼饭

420 THB

Tuna Pizza + Truffle Oil

吞拿鱼薄饼

480 THB

Roasted Duck Breast + Orange Miso

烤鸭胸+橘子味噌

520 THB

Seared Salmon Tataki + Karashi Miso 

微煎三文鱼刺身+芥子味噌

530 THB

Seared Tuna + Namu Salsa 

微煎吞拿鱼刺身+ NAMU 莎莎酱

550 THB

Yellowtail Sashimi + Yuzu Soy and Jalapeño 

鰺鱼刺身+柚子酱+墨西哥辣椒

550 THB

Shiromi Usuzukuri – Thinly Sliced Sea Bream with Ponzu 

薄切白身鱼刺身+柑橘醋

650 THB

Wagyu Gyoza + Teriyaki Truffle Sauce

和牛饺子+照烧松露汁

780 THB

Seared Scallop + X.O Sauce and Vanilla Den Miso 

微煎扇贝 + XO 酱 + 香草味噌

880 THB

Wagyu Beef Tataki (Wagyu Sashimi) 

香煎和牛刺身+柑橘醋

2,200 THB



 辣  素食主义者  包含猪肉  一分熟

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IZAKAYA 前菜

Our Japanese tapas concept offers the following selections to be enjoyed as pre-dinner tasting dishes 用上日本居酒屋小菜的概念, 为您呈上精致的餐前小菜.

Edamame 枝豆 🌱
120 THB

Spicy Edamame 辣炒枝豆 🌱🌶️
150 THB

Chicken Skewers + Namu Teriyaki Sauce
鸡肉串烧+ Namu 特制照烧汁
240 THB

Crispy Rice + Salmon / Tuna
香脆米饭锅巴 + 辣味蛋黄酱三文鱼 / 辣味蛋黄酱吞拿鱼
280 THB

Chicken Karaage + Yuzu Aioli and Karaage Sauce
酥炸鸡块+柚子酱+唐扬汁
280 THB

Crab Spring Roll + Wasabi Mayo and Unagi sauce 🌶️
蟹肉春卷+芥末蛋黄+烤鳗鱼酱汁
380 THB



SALADS 沙拉

Field Greens+ Ponzu Dressing 田园沙拉 🌱
280 THB

Seaweed Sunomono 酸醋混合海藻 🌱
280 THB

Salmon Skin Salad + Lemon Ginger Dressing
香脆三文鱼皮+柠檬姜沙拉汁
420 THB

Lobster Salad + Spicy Lemon Dressing 🌶️
龙虾沙拉+辣柠檬沙拉汁
1,280 THB

🌶️ 辣 🌱 素食主义者 🐷 包含猪肉

🔥🔥🔥 一分熟

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JAPANESE WAGYU BEEF 日本和牛

Brandy Flambé Wagyu Strip-Loin + Spicy Namu Sauce, Teriyaki and Butter Ponzu 🌶️
白兰地外脊和牛+ Namu 辣酱, 照烧汁, 橘醋
2,800 THB

Char-Grilled Wagyu Rib Eye + Spicy Namu Sauce 🌶️
炭烧眼肉和牛 + Namu 辣酱
3,200 THB

TERIYAKI 照烧

Chicken 鸡肉+ 芥末土豆+照烧汁
520 THB

Salmon 三文鱼+芥末土豆+照烧汁
680 THB

Australian Tenderloin 澳大利亚里脊肉
1,700 THB

Wagyu Strip-Loin 和牛腰肉+芥末土豆+照烧汁
3,000 THB

Toban Yaki 陶板烧

All Toban Yaki dishes can be prepared without alcohol
所有陶板烧在烹调过程中可以不使用酒精

Mushroom Medley 混合蘑菇 🥕
360 THB

Tofu 豆腐 🥕
360 THB

Seafood 混合 海鲜
1,200 THB

Australian Tenderloin 澳大利亚里脊肉
1,500 THB

🌶️ 辣 🥕 素食主义者 🐷 包含猪肉

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THE MAIN EVENT 主菜

Pan Seared Sea Bass + Jalapeño Dressing 🌶️
香煎鲈鱼 + 墨西哥辣椒酱汁
560 THB

Grilled Salmon + Caper Sansho Sauce
烧烤三文鱼 + 雀跃莓山椒汁
680 THB

Creamy Mentaiko Ramen + Tiger Prawn
奶油明太子拉面 + 老虎虾
780 THB

Sautéed Prawns + Spicy Sauce 🌶️
香炒虾 + 辣椒汁
780 THB

Sautéed Scallops + Wasabi Pepper Sauce 🌶️
香炒扇贝 + 芥末胡椒汁
880 THB

Lamb Chop + Saikyo Miso Blue Cheese
羊排 + 蓝芝士味噌汁
980 THB

Snow Fish - Marinated in yuzu miso
柚子味噌腌雪鱼
1,200 THB

Pineapple Fried Rice + King Tiger Prawns and Crispy Pork 🐷
菠萝炒饭 + 国王老虎虾 + 酥脆猪肉
1380 THB

Australian Tenderloin + Tofu Puree and Garlic Miso
澳大利亚里脊肉 + 豆腐泥 + 味噌大蒜酱
1,500 THB

Lobster Udon 🌶️
龙虾乌冬配 NAMU 特制酱汁
2,200 THB

Grilled Lobster + Spicy Namu Sauce, Teriyaki and Butter Ponzu 🌶️
烧烤龙虾 + NAMU 辣椒酱汁, 照烧汁, 橘醋
2,800 THB



🌶️ 辣 🥕 素食主义者 🐷 包含猪肉

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TEMPURA 天妇罗

All served with tempura sauce, daikon and ginger purée

全部均会奉上天妇罗汁, 大根和姜

Vegetable - Asparagus, white onion, yam, shiitake mushroom, broccoli, carrot and zucchini 🥕

蔬菜-芦笋, 白洋葱, 红薯, 香菇, 西兰花, 胡萝卜 和夏南瓜

320 THB

Prawn 虾

580 THB

Rock Shrimp + Creamy Chili Mayonnaise

虾天妇罗 + 香辣蛋黄酱

600 THB

Soft Shell Crab + Wasabi Mayonnaise and Ponzu

软壳蟹 + 芥末蛋黄酱 + 橘醋

700 THB

Tempura Canadian Lobster + Creamy Chili Mayonnaise, Jalapeño Dressing and Butter Ponzu 🌶️

天妇罗加拿大龙虾 + 香辣蛋黄酱 + 墨西哥辣椒汁 + 橘醋

2,800 THB



SOUPS AND SIDES 汤和配菜

Steamed Rice 白米饭 🥕

50 THB

Classic Miso 味噌汤

60 THB

Garlic Fried Rice + Egg 大蒜炒饭 + 蛋 🥕

120 THB

Sautéed Vegetables + Mushroom Medley 🥕

炒混合蘑菇 + 时令蔬菜

280 THB

Spicy Seafood Soup 香辣海鲜汤 🌶️

360 THB

🌶️ 辣 🥕 素食主义者 🐷 包含猪肉

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MAKI 卷寿司

Jungle Maki - Chuka Wakame, Cucumber, Avocado + Oak Leaf 
丛林麻木 - 中华裙带菜, 黄瓜, 牛油果和紫叶生菜
300 THB

Salmon and Avocado 三文鱼和牛油果
320 THB

Spicy Tuna 香辣吞拿鱼卷 
360 THB

Spicy Negi Hamachi - Yellowtail and green onion 
葱花黄鳍鲷鱼卷
380 THB

Shrimp Tempura Roll 天妇罗虾卷
380 THB

Thai Style Spider Roll - Soft Shell Crab and Chili Basil sauce
泰式软壳蟹卷 + 辣椒罗勒酱
420 THB

Namu Special + Tuna, Salmon, Yellow Tail, Scallop, Crab Meat,
Masago, Avocado and Wasabi Ponzu
NAMU 特制卷寿司+吞拿鱼, 三文鱼, 黄鳍鲷鱼, 扇贝, 蟹肉, 飞鱼子, 牛油果
和芥末橘醋汁
480 THB

Tuna and Cream Cheese + Tako and Spicy Sauce 
吞拿鱼和奶油乳酪 + 章鱼和辣汁
580 THB

Sunset Roll - Grilled fresh water eel, cucumber and avocado
日落卷-烤鳗鱼, 黄瓜和牛油果
580 THB

Negi Toro - Fatty tuna and green onions 葱花吞拿鱼腩卷
780 THB

California + Crab Meat, Masago, Avocado, Cucumber, Mayonnaise,
Sesame seed, Tanuki and Micro Chives
加州卷+蟹肉, 飞鱼子, 牛油果, 黄瓜, 蛋黄酱, 芝麻, 和微韭菜
780 THB



 辣  素食主义者  包含猪肉  一分熟

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All prices are in Thai Baht and subject to 10% service charge and applicable government taxes. 所有价格均为泰铢 · 并可能收取 10% 服务费和适用的政府税

SASHIMI 刺身

3 Slices per Portion 一份三片

Tuna 吞拿鱼

280 THB

Salmon 三文鱼

280 THB

Hamachi - Yellowtail 鰹鱼

360 THB

Tako - Octopus 章鱼

320 THB

Sea Bream 鲷鱼

500 THB

Hokkaido Scallop 扇贝

540 THB

Unagi - Grilled fresh water eel 烤鳗鱼

540 THB

Sweet Prawn 甜虾

560 THB

Toro - Tuna Belly 顶级金枪鱼肚肉

980 THB

Sashimi Mingle Moriawase 15pcs 生鱼片拼盘 15 块

Tuna + Salmon + Hamachi + Sea Bream + Tako Octopus

吞拿鱼 + 三文鱼 + 鰹鱼 + 鲷鱼 + 章鱼

1,550 THB

Sashimi Party Moriawase 21pcs 生鱼片拼盘 21 块

Toro + Hokkaido Scallop + Tuna + Salmon + Hamachi +

Sea Bream + Tako Octopus

顶级金枪鱼肚肉+扇贝+吞拿鱼+三文鱼+鰹鱼+鲷鱼+章鱼

2,880 THB

All fish subject to market freshness, availability and seasonality
所有鱼类均因应市场供应量和季节



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包含猪肉



一分熟

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NIGIRI 手握寿司

2 Pieces per portion 一份两块

Tuna 吞拿鱼

200 THB

Salmon 三文鱼

200 THB

Hamachi - Yellowtail 鰹鱼

220 THB

Octopus 章鱼

220 THB

Masago - Flying fish roe 飞鱼子

220 THB

Sea Bream 鲷鱼

280 THB

Ikura - Salmon roe 三文鱼子

320 THB

Sushi Ebi - Prawn 寿司虾

320 THB

Unagi - Grilled fresh water eel 烤鳗鱼

320 THB

Hokkaido Scallop 扇贝

320 THB

Sweet Prawn 甜虾

380 THB

Toro - Tuna Belly 顶级金枪鱼肚肉

620 THB

Sushi Set - Tuna, Hamachi, Salmon, Sea Bream, Amaebi, Ikura,
Tamago Yaki, Unagi, Spicy Tuna Roll 寿司套餐-吞拿鱼, 鰹鱼, 三文鱼,
鲷鱼, 甜虾, 三文鱼子, 玉子, 鳗鱼, 香辣吞拿鱼卷

1,080 THB



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DESSERTS 甜点

Green Tea Crème Brûlée 绿茶焦糖布丁
320 THB

Yuzu Cheese Cake 柚子芝士蛋糕
320 THB

Ichigochizu – Strawberry Ice Cream Teaser
特别的草莓冰淇淋
380 THB

Chokorêtopurin – Chocolate Pudding 巧克力布丁
380 THB

HOMEMADE ICE CREAM AND SORBET

自制冰淇淋和冰糕

Ice Cream - 120 THB per scoop 冰淇淋 一份

Green Tea 绿茶

Black Sesame 黑芝麻

Madagascar Vanilla 香草

Sorbet – 140 THB per scoop 冰糕 一份

Lime and Sake 青柠和清酒

Green Apple and Wasabi 青苹果和芥末 🌶️

Strawberry 草莓

Yuzu 柚子

AFTER DINNER TWG Luxury Loose Tea Collection

餐后茶點

350 THB

1837 Black Tea
獨特混合紅茶與水果和花瓣

Eternal Summer Tea
永恆夏茶 “幫助消化和支氣管的問題”

Silver Moon Tea
獨特綠茶與漿果和香草花

Vanilla Bourbon Tea
來自南非的香草紅茶 “非常適合兒童”

🌶️ 辣 🌱 素食主义者 🐷 包含猪肉

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ŌSHANKUIN OMAKASE

海鲜品尝套餐

3,200 THB

Onzen

Miso Soup

味噌汤

Choice of small bottle of mineral water

选择一小瓶矿泉水

Signature

Salmon Tataki + Karashi Miso

香煎三文鱼刺身+芥子味噌

King Oni Sake 日本酒

Sushi Platter 寿司套

Sushi Ebi + Hokkaido Scallop + Sea Bream + Tako + Unagi

寿司虾 + 扇贝 + 鲷鱼 + 章鱼 + 烤鳗鱼

The Main Event

Pan Seared Sea Bass with Jalapeno Dressing 🌶️

香煎鲈鱼 + 墨西哥辣椒酱汁

Wine Pairing 葡萄酒配对

Sweet

Green Tea Crème Brûlée

绿茶焦糖布丁

Hojicha 日本绿茶



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KAIYŌ TO CHIKYŪ MORIWASE

海陆品尝套餐

3,800 THB

Onzen

Miso Soup

味噌汤

Choice of small bottle of mineral water

选择一小瓶矿泉水

Tempura

Rock Shrimp + Creamy Chili Mayonnaise

虾天妇罗 + 香辣蛋黄酱

King Oni Sake 日本酒

Sushi Platter 寿司套

Sushi Ebi + Hokkaido Scallop + Sea Bream + Tako + Unagi

寿司虾 + 扇贝 + 鲷鱼 + 章鱼 + 烤鳗鱼

The Main Event

Australian Tenderloin + Tofu Puree and Garlic Miso

菲力和牛 + 豆腐泥 + 味噌大蒜酱

Wine Pairing 葡萄酒配对

Sweet 甜点

Yuzu Cheese Cake

柚子芝士蛋糕

Hojicha 日本绿茶



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