

Freebird

September, 2016

TO START:

Freshly shucked oyster with kombu infused vinegar and apple	150ea
Duck liver parfait profiterole with truffle honey and macadamia milk	130ea
Organic sea urchin with flaxseed cracker, parmesan and sea grapes	150
Grilled duck hearts with eggplant miso, blueberries and white radish	250
Shaved squid with oyster cream, cucumber juice and seaweed butter	290

SMALL PLATES:

Fresh ricotta cavatelli with roasted and raw beetroot, marjoram and whey	350
Heirloom tomatoes with basil, whipped curd and gazpacho vinaigrette	300
Sweet potato salad with shaved fennel, smoked walnut and honey dressing	270
Iceberg lettuce with buttermilk dressing, pearl barley, radish and quinoa	220
Braised duck tortellini with broad beans, caper, truffle vinegar and kohlrabi	350
Roast whole cauliflower with sunflower seed miso, raisins and parmesan	250

MEAT & FISH:

Slow cooked kurobuta pork collar with pistachio, green olive puree and fennel	450
Roast duck breast with mushrooms, baby turnips and pickled mustard seeds	550
Hamachi with blue swimmer crab, tarragon, roasted corn, yuzu kosho and dashi	475
Ocean trout 600g with wakame butter, mussel escabeche and Avruga caviar	1600 2-3 persons
Slow roast lamb shoulder 600g, white anchovy, rosemary and sesame salt	1900 2-3 persons
Jacks Creek grain fed, Cote de boeuf 1.2 kg with artichoke and dill pickle	2500 2-4 persons

DESSERT:

Blackberry ice cream with candied buckwheat, vanilla cream and meringue	320
Lime leaf posset with whipped coconut, honeydew melon and elderflower	300
Poached pear with milk chocolate, white sesame and burnt honey ricotta	310
Peach tart with ginger beer sorbet, dried grape and pumpkin seed crumble	320

A Taste of Freebird	1750
Without dessert	1500

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

