



SIN PREMIUM COLD

GILLARDEAU OYSTERS

1,500

Classic mignonette, lemon wedge

CAVIAR

Oscietra | 50g

4,500

Huso Dauricus | 50g

4,200

Homemade blinis, creme fraiche, chives, shallots, egg yolk, egg white

CURED MEATS & ARTISAN CHEESE

2,200

Aperiloste Roquefort dried sausage

Maison Loste dry sausage galet with pepper

Maison Loste chilled dry sausage chorizo "Rond"

Le Pave with spices and chilli

Le Pave with Roquefort

Roquefort AOP Coccinelle

Chevre frais des Vosges goat milk cheese

Camembert de Normandie

Chaource artisanal cheese



Prices are in Thai baht and subject to 10% service charge and 7% government tax.



APPETISERS

SIN MYSTERY BOX	2,400
A surprise mystery box of chef's private selection	
WAGYU BEEF TARTARE	1,000
Wagyu miyazaki, lomo, salchichon, bubu, cured egg, papadum, Hokkaido uni	
SIN SHISHITO PEPPERS	450
Crispy bonito flake, ponzu, jalapeno mayonnaise	
CEVICHE MOOD 	950
Yellow tiger milk, hamachi, lobster, kosho paste, oscietra caviar	
PRIME WAGYU BEEF BITE	1,500
Crispy brioche, wasabi mayo, mushroom, oscietra caviar	
ALASKAN KING CRAB TOSTADA 	1,400
Crispy corn tortilla, avocado and wasabi, oscietra caviar	
SPICY TEMPURA CHICKEN	650
Crispy shiso leaf, spicy shoyu mayo	

SASHIMI AND NIGIRI

SIN SASHIMI PLATTER	10 pcs 1,500	16 pcs 2,200
Salmon / tuna / hamachi / scallop		
NIGIRI PLATTER	1,400	
MAGURO / TUNA (2 pcs)		
Lemon Caviar, chipotle sauce		
OTORO / FATTY TUNA (2 pcs)		
Acevichado sauce, urchin uni		
WAGYU MIYAZAKI (2 pcs)		
Truffle sauce, shaved truffle, caviar		



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CHEF SPECIAL

BEEF WAGYU MIYAZAKI A5 GRADE	27 per gram
Served with 3 fermented sauces: Japanese onion rings, miso, kosho, hot gochujang	
FALLING ASH RIB	1,500
Slow-cooked wagyu short rib, silky porcini puree, abalone mushroom, rosemary jus, chives	
SMOKED PORK BELLY	1,400
Chef mystery sauce, spring onion, ponzu pearls	
ROYAL FLAME TIGER PRAWNS 	2,500
Perfectly grilled prawns paired with a velvety mole, balancing smoky depth with vibrant citrus elegance	
HOT ALASKAN KING CRAB (200 GRS) 	1,750
Caper and mushroom butter sauce, pickled radish, chives	

VEGETARIAN & VEGAN




VEGAN TACO (2 PCS.)  	650
Guacamole, coriander, grilled asparagus, red cabbage, pomegranate, lime	
PEARL BARLEY SALAD 	550
Parsley dressing, raspberry vinegar, asparagus, cucumber	
OLIO TAGLIATELLE 	650
Garlic, chilli, paprika, white wine, Parmigiano Reggiano, arugula, vine cherry tomato	
TRUFFLE RISOTTO 	750
Paris mushroom, truffle cream sauce, Parmesan, asparagus	
SUMMER RISOTTO  	650
Spicy tomato paste, cherry tomato, chimichurri, cashew nuts	

  
Vegetarian Vegan Gluten Free

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DESSERT

100% GOLDEN CAVIAR CHOCOLATE 	500
Kalamansi yuzu curd, chocolate mousse, crunchy surprise	
MISS CHERRY 	450
Morello cherry, champagne ivory chocolate, lychee elderflower sauce	
COCONUT BOUNTY CHURROS 	450
Silken chocolate drizzle, salted caramel, shredded coconut	



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