



T A B L E S
GRILL

Tables Grill proudly presents contemporary French cuisine prepared with the finest, carefully sourced ingredients.

Trained and educated at various Michelin-starred establishments in France, Chef Hans achieved one Michelin star in Paris and Shanghai. His skills and techniques represent the very best of world-acclaimed French cuisine.

We wish you an enjoyable evening.

Hans Zahner
Chef de Cuisine

Sylvain Mème
Manager

GOURMET

A seafood-focused degustation, featuring locally sourced vegetables from the Royal Project in Chiang Mai.

5 COURSES
2,900

Wild Langoustine Tartare

Hua Hin Sturgeon Caviar
Consommé Jelly, Lemon Zest

Roasted Hokkaido Scallops

Endive, Cinnamon
Star Anise Infused Soy Milk Foam

Pacific Red Tuna

Orange & Soy Marinade, Coriander Root

Confit Amber Jack

Parsley Velouté, Shellfish Jus

Artisan Cheese Selection by Bernard Antony
Supplement 420

Apple, Cucumber and Dill

Apple Parfait, Cucumber-Dill Compote
Lime Cream Cheese, Cinnamon Crumble
Lemongrass Sorbet

EPICURIAN

A thoughtfully curated showcase of Chef Hans' most celebrated dishes.

7 COURSES
3,900

Brittany Blue Lobster and Spinach

36-Month-Aged Comté, Périgord Black Truffle

Alaskan King Crab

Thai Red Curry, Dried Tomato
Coriander, Galangal Emulsion

Confit Wild New Zealand Salmon

Périgord Black Truffle, Zucchini
Homardine Sauce

Slow-Cooked Hamachi

Smoked Bok Choy, Leek, Yuzu-Orange Sauce

Roasted Australian M6 Wagyu Beef Tenderloin
Spinach Roll, Tomato & Lemon Confit, Celery

Artisan Cheese Selection by Bernard Antony

Strawberry and Yogurt

Yogurt Sphere, Strawberry Sponge Cake
Strawberry Ice Cream

STARTERS

CHILLED

<i>David Hervé Oyster Selection, Marennes-Oléron, France</i> Boudeuse/Royale	160/195
<i>David Hervé Boudeuse Oysters</i> Lemongrass Jelly, Granny Smith Apple, Lemon Zest	800
<i>Brittany Blue Lobster and Spinach</i> 36-Month-Aged Comté, Périgord Black Truffle	1,400
<i>Japanese Sea Bass Tartare</i> Kristal Caviar, Water Carrot Jelly, Moulin du Calanquet Olive Oil	1,600
<i>Wagyu Beef Tartare and Black Truffle</i> Périgord Black Truffle, Spicy Tomato Coulis	1,000

WARM

<i>Lobster Bisque and Raviole</i> Brittany Blue Lobster Raviole, Consommé Infused with Thai Pepper	800
<i>Pigeon Cannelloni & Vietnamese Consommé</i> Pigeon and Foie Gras Cannelloni, Basil, Mint and Pineapple-Infused Consommé	1,200
<i>Alaskan Royal King Crab</i> Thai Red Curry, Dried Tomato, Coriander, Galangal Emulsion	1,400

FISH AND SHELLFISH

<i>Poached Red Sea Bream</i> Mushroom Consommé, Basil, Mint, Smoked Fennel	1,800
<i>Baked Japanese Sea Bass</i> Marinated Turnip, Chioggia Beetroot, Sauce Vierge	1,900
<i>Confit Wild New Zealand Salmon</i> Périgord Black Truffle, Zucchini, Homardine Sauce	1,600
<i>Slow-Cooked Hamachi</i> Smoked Bok Choy, Leek, Yuzu-Orange Sauce	1,700

MEATS

<i>Klong Phai Farm Chicken and Yellow Wine</i> Slow-Cooked Breast, Crispy Leg, French Girolle, Red Onion, Chicken Jus	1,600
<i>Roasted Australian M6 Wagyu Beef Tenderloin</i> Spinach Roll, Tomato & Lemon Confit, Celery	2,200
<i>Roasted Australian Lamb</i> Grass-Fed Farmed Tenderloin, Carrot Mille-Feuille, Cumin Sauce	1,600
<i>Chiang Rai Meishan Pork</i> 12-Hour Slow-Cooked Crispy Pork, Roasted Tenderloin, Glazed Apple, Fennel Pollen	1,500

TO SHARE

<i>Australian M5 Wagyu Tomahawk 1.5 kg</i>	5,600
<i>Prime USA Ribeye 450 g</i> Served with Chiang Mai Vegetable Cocotte and Truffle Mashed Potato	3,600