



finch

**A CULINARY LOVE STORY
CRAFTED FOR TWO**

An unforgettable evening of taste,
time and togetherness.



SILVER PACKAGE – THB 3,499 (FOR COUPLE)

AMUSE BOUCHE

ROSE & BEET CHAAT SPHERE
Crisp semolina, rose yoghurt, pomegranate, mint dust

FIRST COURSE

SMOKED WATERMELON CARPACCIO (VEGAN)
Kaffir lime dressing, pickled radish, chilli oil, basil snow

— OR —

SAFFRON MALAI CHICKEN CARPACCIO
Cold-poached chicken, rose-scented yoghurt, olive oil pearls, pistachio dust

SECOND COURSE

BUTTER CHICKEN TACO
Soft shell, makhani glaze, pickled onion salsa, kasoori sour cream

— OR —

PANEER & TRUFFLE KULCHA
Smoked paneer, truffle butter, tomato curry gel

THIRD COURSE (CHOICE OF ONE)

HIMALAYAN GUCCHI & CHICKEN BALLOTINE
Morel farce, truffle butter, korma reduction

— OR —

JACKFRUIT GALOUTI SLIDERS
Awadhi spice, fig chutney, brioche

FOURTH COURSE (MAIN COURSE)

KOKUM GLAZED SEA BASS
Coconut velouté, curry leaf oil, crispy lotus stem

— OR —

WILD MUSHROOM KOFTA
Cashew korma, truffle dust, beetroot crisps

SERVED WITH

Saffron Pea Pulao
Mini Garlic Naan

FIFTH COURSE (DESSERT)

GULAB JAMUN CHEESECAKE
Rose gel, pistachio crumb

— OR —

DARK CHOCOLATE CHILLI FONDANT
Masala chai ice cream, gold leaf

GOLD PACKAGE – THB 4,499 (FOR COUPLE)

INCLUDES TWO GLASSES OF SPARKLING WINE

AMUSE BOUCHE

ROSE & BEET CHAAT SPHERE
Crisp semolina, rose yoghurt, pomegranate, mint dust

FIRST COURSE

SMOKED WATERMELON CARPACCIO (VEGAN)
Kaffir lime dressing, pickled radish, chilli oil, basil snow

OR

SAFFRON MALAI CHICKEN CARPACCIO
Cold-poached chicken, rose-scented yoghurt, olive oil pearls, pistachio dust

SECOND COURSE

BUTTER CHICKEN TACO
Soft shell, makhani glaze, pickled onion salsa, kasoori sour cream

OR

PANEER & TRUFFLE KULCHA
Smoked paneer, truffle butter, tomato curry gel

THIRD COURSE (CHOICE OF ONE)

HIMALAYAN GUCCHI & CHICKEN BALLOTINE
Morel farce, truffle butter, korma reduction

OR

JACKFRUIT GALOUTI SLIDERS
Awadhi spice, fig chutney, brioche

FOURTH COURSE (MAIN COURSE)

KOKUM GLAZED SEA BASS
Coconut velouté, curry leaf oil, crispy lotus stem

OR

WILD MUSHROOM KOFTA
Cashew korma, truffle dust, beetroot crisps

SERVED WITH

Saffron Pea Pulao
Mini Garlic Naan

FIFTH COURSE (DESSERT)

GULAB JAMUN CHEESECAKE
Rose gel, pistachio crumb

OR

DARK CHOCOLATE CHILLI FONDANT
Masala chai ice cream, gold leaf

