



At Mezzaluna, our cuisine is founded on the seasonality of Japan, interpreted through the classical framework of French gastronomy and refined by the precision, discipline, and philosophy of Japanese culinary tradition.

Each dish is approached with restraint and clarity, guided by a belief in simplicity; where technique serves the ingredient, and composition exists solely to reveal its purest expression.

Subtle nuances inspired by Thailand's terroir are introduced with discretion, enhancing depth and fragrance while preserving balance and harmony.

The collective experiences gained by Chef Ryuki in Tokyo, Paris, London, Las Vegas, and Bangkok inform every plate, shaping a cuisine that is both rooted and evolving.

This menu is an expression of timeless elegance and quiet confidence - an understated pursuit of excellence that defines Mezzaluna's vision of contemporary haute cuisine.

Thank you for coming and please enjoy your dinner.

***Head Chef:** Ryuki Kawasaki*

***Pastry Chef:** Lucas Dumarski*

***General Manager:** Pierre Bernard*



MARCH 2026

Nanban Ebi, Somen, Oscietra Caviar, Tomato Consommé



Hotaru Ika, Smoked Haddock, White Asparagus, Lomo, Thai Lemon Basil

Awabi, Koshihikari, Kujo Negi, Takenoko, Black truffle

Blue Lobster, Uni, Green Asparagus, Lemongrass Bisque

Nodoguro, Snow Crab, Nahonaha, Soramame, Thai Sturgeon Caviar



Khao Yai Poularde, Foie Gras, Morel, Green Peas, Shio Koji

Niigata Murakami Wagyu Beef, Smoked Eel, Hana Wasabi, Shiro Udo, Horseradish

Kobe Beef Add THB 1,750

Or

Quercy Lamb, Squid, Sobagaki, Sansai, Black Garlic, Sansho

Meringue Écrin, Rhubarb, Sakura, Almond, Yamazakura Honey

Dark Chocolate Khlong Chalerm 71%, Olive, Sudachi, Olive Oil

7 Course – THB 8,000



9 Course – THB 9,600

All prices are exclusive of 10% service charge & 7% government taxes