

# Nature & Culture Tasting Menu

## THE PRELUDE : A TASTE OF REGIONS

**SPRING** Hokkaido Scallop | Cauliflower Cream & Dachi Daikon | Italian Truffle  
Thai Onion Beurre Blanc | Kaffir Lime Leave Essence | Sweet Pumpkin Brioche

*To add on Huahin Oscietra Caviar - 690*

**SUMMER** Alaskan Black Cod | Fish Mousse & Fire-Kissed Artichoke  
Mountain Lemon Gel | Roasted Yellow Curry | Chiang Mai Potato Sculpture

**MONSOON** Fresh National Oyster-1 Grand Prix | Tomato Thai Salsa & Tomato Sake  
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**FRENCH FOIE GRAS** 990 Supplement

Nam Dok Mai Mango & Lychee | Burnt Longan | Greens | Thai Tamarind

**HARVEST** with a choice of

**SMOKED DUCK BREAST**

Kaffir Lime & Morning Glory Infused Jus | Premium Salted Fish Fried Rice

**THAI RIVER PRAWN**

Thai Coconut Glazed | Barley Risotto | Coriander Tamarind Salad  
Crispy Thai Omelette | Chu-Chee Curry Bisque | Red Chili Power

**AWARD WINNING – LAMB** 1250 Supplement

Phanaeng Curry | Thai Rice Croquette | Thai Herbs | Greens

**TENDERLOIN (MB4-5)** 1390 Supplement

Kraprao Thai Holy Basil Jus | Aromatic Jasmin Beef Fried Rice  
Cured Organic Egg | Holy Basil Oil | Beef Consommé

*Side Dish to add on 200*

Homemade Butter Roti or Garlic Naan

## ELEMENTS

*Top 5 Best Signature Dishes in the Michelin Guide Thailand*

Siam Ruby & Petits Fours

### SIGNATURE DISH TO ADD ON ;

*Top 5 Best Thai Dishes in the Michelin Guide Thailand*

Hormone-Free Chicken Skewers

*To add on 650*

Ibérico Alta Expresion | White Asparagus | Thai Hollandaise

*To add on 990*

# Complete Experience

## NATURE & CULTURE

### THE PRELUDE : A TASTE OF REGIONS

**SIGNATURE DISH** with a choice of

Hormone-free Chicken Skewers (Satay)

Ibérico Alta Expresion | White Asparagus | Thai Hollandaise  
Thai Miang Kam

**SPRING: HOKKAIDO SCALLOP**

Cauliflower Cream & Dachi Daikon | Italian Truffle | Thai Onion Beurre Blanc  
Kaffir Lime Leave Essence | Huahin Farm Oscietra Caviar | Sweet Pumpkin Brioche

**SUMMER: ALASKAN BLACK COD**

Fish Mousse & Fire-Kissed Artichoke Mountain Lemon Gel  
Roasted Yellow Curry | Chiang Mai Potato Sculpture

**MONSOON** with a choice of

**NATIONAL OYSTER-1 GRAND PRIX**

Tomato Thai Salsa & Tomato Savory Sake

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**FRENCH FOIE GRAS**

Nam Dok Mai Mango & Lychee | Burnt Longan | Greens | Thai Tamarind

**HARVEST** with a choice of

**SMOKED DUCK BREAST**

Kaffir Lime & Morning Glory Infused Jus | Premium Salted Fish Fried Rice

**THAI RIVER PRAWN**

Thai Coconut Glazed | Barley Risotto | Coriander Tamarind Salad  
Crispy Thai Omelette | Chu-Chee Curry Bisque | Red Chili Power

**AWARD WINNING - LAMB**

Phanaeng Curry | Thai Rice Croquette | Thai Herbs | Greens

**TENDERLOIN (MB4-5)**

Kraprao Thai Holy Basil Jus | Aromatic Jasmin Beef Fried Rice  
Cured Organic Egg | Holy Basil Oil | Beef Consommé

**ELEMENTS**

Siam Ruby or Local Cheese Plate | Coffee or Rb Tea

Please advise the kitchen of any dietary restrictions. Shellfish & Nuts can be found in some of our dishes.



"Cooking is crafting messages with hands,  
awakening and surprising the senses."

**TASTING MENU**  
4290 | Person

**COMPLETE EXPERIENCE**  
with Wine Pairing  
11000 | Person

**WINE PAIRING**  
In 5 Sequences  
3250 | Person

**THAI SINGLE MALT  
PAIRING**  
In 3 Sequences  
1990 | Person

*All prices are in Thai Baht and subject to 10% service charge*

[www.restaurantredbox.com](http://www.restaurantredbox.com)



**RB JOURNEY  
ACROSS ASIA**

**“NATURE & CULTURE”**



*RB captivating menus offer a magical culinary Journey Across Asia,  
beautifully embodying the theme of “NATURE & CULTURE”*

*A harmonious celebration of the rich tapestry of Thailand's natural beauty and cultural heritage,  
inviting you to experience the essence of each season through carefully curated flavors.*

*Each dish is an ode to the changing landscape, from the delicate freshness of  
spring to the bold vibrancy of summer, and the powerful, rain-soaked intensity of the monsoon.*

# Vegetarian Tasting Menu

## NATURE & CULTURE

At Redbox, we recreate memorable Thai and Asian dishes from our travel authentic heirloom recipes with a contemporary touch. Our setting is elegant and convivial with discreet, yet friendly service

Redbox offers lunch and dinner in a historic, former colonial, Lanna house, decorated with unique pieces of art by several Thai national artists.

Enjoy a gem from our carefully curated wine list whilst experiencing our uniquely Asian cuisine.



## Nature & Culture Tasting Menu

### THE PRELUDE : A TASTE OF REGIONS

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*To add on 990*

White Asparagus | Thai Hollandaise | Crispy Vegetarian Bacon

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### SPRING

Mushroom & Thai Egg Plant | Cauliflower Cream & Dachi Daikon  
Italian Truffle | Thai Onion Beurre Blanc  
Kaffir Lime Leave Essence | Sweet Pumpkin Brioche

### SUMMER

King Oyster Mushroom | Fire-Kissed Artichoke  
Mountain Lemon Gel | Roasted Yellow Curry  
Chiang Mai Potato Sculpture

### MONSOON

Homemade Tofu | Nam Dok Mai Mango & Lychee  
Burnt Longan | Greens | Thai Tamarind

### HARVEST

Vegetarian Crab Cake | Tempeh | Thai Ratatouille  
Red Curry Gravy

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*Side Dish to add on 200*

Homemade Butter Roti or Garlic Naan

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### ELEMENTS

*Top 5 Best Signature Dishes in the Michelin Guide Thailand*

Siam Ruby & Petits Fours

Please advise the kitchen of any dietary restrictions.  
Dairy & Nuts can be found in some of our dishes.



"Cooking is crafting messages with hands,  
awakening and surprising the senses."

**TASTING MENU**

4290 | Person

**WINE PAIRING**

In 5 Sequences

3250 | Person

**THAI SINGLE MALT  
PAIRING**

In 3 Sequences

1990 | Person

*All prices are in Thai Baht and subject to 10% service charge*

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**RB JOURNEY  
ACROSS ASIA**

**"NATURE & CULTURE"**



RB's captivating menus offer a magical journey across Asia,  
beautifully embodying the theme of "NATURE & CULTURE".

A celebration of Thailand's natural beauty and cultural heritage,  
each dish reflects the changing seasons.

Our menu creations highlight the region's abundant plant-based ingredients,  
honoring nature's bounty and the deep cultural connection to the land.