

CONCEPT AS A MODERN EXPLORATION OF IMAGINATIVE FLAVOR AND VISUAL COMPOSITIONS THAT UTILIZED A WIDE ARRAY OF SEASONAL, LOCALLY GROWN, AND FORAGED INGREDIENTS.

AT AXIS & SPIN WE'RE TAKING YOU ON A CULINARY ADVENTURE WHERE EACH BITE IS DESIGNED TO THRILL YOUR SENSES. THE CREATIONS COMBINE ART, TECHNIQUE AND TASTE TO DELIVER AN EXTRAORDINARY EXPERIENCE.



DISCOVER *THE UNKNOWN CUISINE*



SEABASS 🌐🌐
CURED FISH
PEPPER EMULSION
TOMATO PICKLED
ANCHOVY MERINGUE
WATERMELON

TIGER PRAWN 🌐
PRAWN TARTARE
SWEET MANGO JELLY
COCONUT SABAYON
SEAWEED CAVIAR



BEEF 🌐🌐
BRAISED CHEEK
SUGAR PEA
SAFFRON AIOLI
WHITE TOMATO SAUCE
EGG YOLK

JAPANESE SCALLOP 🌐🌐
CURED SCALLOP DUMPLING
KAFFIR
KELP NOODLES
OSCIETRA CAVIAR
SHELLFISH BROTH



FISH 🌐
DRY AGED TOOTHFISH
POTATO
ZUCCHINI
CLAM FOAM

LAMB 🌐🌐
HERBS SOIL
AUBERGINE
PINK PEPPER
TRUFFLE INK SAUCE

RASPBERRY 🌐🌐
MARSHMALLOW
CHEESE CAKE
HAZELNUT MERINGUE
LEMON JEL
YUZU SORBET

EXPLORATION OF BEVERAGE PAIRINGS

CRAFTED COCKTAIL PARING

5 GLASSES	850
FOR COUPLE	1,450
7 GLASSES	1,100
FOR COUPLE	1,850

NON - ALCOHOL PARING

5 GLASSES	550
FOR COUPLE	850
7 GLASSES	750
FOR COUPLE	1,250

🌐 **TASTING MENU 5 COURSE THB 2,100**

🌐 **TASTING MENU 7 COURSE THB 2,650**



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT