

E/R/N

Gather. Share. Harvest.

ERN is a table for connection.

We honour the land, the growers, and the season - bringing together vibrant produce, responsibly sourced proteins, and clean, balanced flavours. Each plate is crafted to be enjoyed together, as food was always meant to be

SPARKLING

YELLOWFIN TUNA TARTARE - 550

Avocado crème, green mango, preserved lemon gel

BEEF TARTARE - 550

Egg yolk, pickled mushroom, caper, sun-dried tomato, sourdough crisp, chive emulsion

TZATZIKI - 480

Cucumber, fermented garlic, skyr, warm sourdough

SALADS

SEASONAL GREEN SALAD - 380

Apple, celery, grapes, radish, sunflower seeds, classic vinaigrette

RICEBERRY SALAD - 380

Heritage Thai riceberry, seasonal vegetables, citrus dressing

BURRATA - 430

Confit tomato, avocado & basil cream, pesto, almond crumble

FROM THE GARDEN

TOMATO CARPACCIO - 380

Black olive, truffle crème fraîche, pesto, pine nut

CHARRED CABBAGE - 330

Buttermilk ricotta, carrot miso purée, caramelised shallot, hazelnut

FALAFEL - 550

Labneh, couscous, pomegranate, beetroot, herb oil, pickled shallot

FROM THE SEA

GRILLED SEA PRAWNS - 650

Gremolata, rocket

GRILLED SALMON - 560

Yoghurt & dill, fennel salad, grilled zucchini

ROASTED MONKFISH - 650

Corn ceviche, corn cream, beurre blanc

FROM THE LAND

BEEF TENDERLOIN - 790

Chive potato mousseline, grilled green asparagus, chimichurri

POACHED CHICKEN - 650

Cayenne sweet potato, lemon-herb jus, sautéed spinach

BRAISED BEEF CHEEK - 630

Polenta, sautéed mushroom, red wine jus

DESSERT

PANNA COTTA - 250

Raspberry coulis, fresh raspberry, white chocolate crumble, mint

STRAWBERRY & MASCARPONE - 350

Strawberry sorbet, basil, champagne jelly

TIRAMISU - 320

www.theakyra.com

Price are in Thai Baht and is subject to 10% service charge and 7% government tax

