



Kampo Beef

From the 1st July to the end of August L'Appart is proud to offer the highly prized Kampo Beef from Miyagi, Japan. Fed on a special diet of fourteen herbs and spices to produce richly flavoured and succulent beef, only two cattle are sold each month, making it a rare and exclusive dining pleasure. Our talented Chef's have carefully created a mouthwatering menu that allows diners to enjoy the beef in its natural state, from farm to table.



L'Appart



Kampo Beef Dinner



Kampo Wagyu beef dashi, ribbons of succulent beef with poached foie gras, truffle essence and dashi broth

THB 920 ++



Duo of Kampo rib-eye and braised beef cheek, chervil-hazelnut pesto and a forestière garnish

THB 1,400 ++

*Please note Accor Plus discounts are not available for this promotional menu.