

FIREPLACE

GRILL AND BAR



FIRE TASTING MENU

LOBSTER

Maine lobster / cauliflower / clam vinaigrette
Robert Denogent Chardonnay, Macon, Burgundy, France

FOIE GRAS

Foie gras mousse / sablé / raspberry
Domaine des Enfants Grenache Blanc Blend, Tabula Rasa, Roussillon, France

SNAIL

Snails in garlic butter / open ravioli / sage milk
Domaine Mur-Mur-lum Viognier, Southern Rhône Valley, France

LAMB

Lamb loin from Aragon / navy bean cream / ratatouille
Le Plan Gigondas, Grenache, Syrah, Mourvedre, Southern Rhône Valley, France

EXOTIC

Candied pineapple / mango compote / coconut meringue
Chateau Jolys, Cuvee Jean, Jurançon, France

FIRE TASTING MENU: Baht 3,000++

FIRE + WINE PAIRING BY OUR SOMMELIER Ashley Ziegler:

Baht 4,000++

*For reservations, please call +66 (0) 2656 0444 Ext 5505
email: dining@ihgbangkok.com or visit bangkok.intercontinental.com*



FIREPLACE TASTING MENU

LOBSTER

Maine lobster / cauliflower / clam vinaigrette
Robert Denogent Chardonnay, Macon, Burgundy, France

EGG YOLK CONFIT

Mushroom duxelle / onion puree / crispy bacon
Champagne Autréau Brut Rosé Premier Cru, Marne, France

FOIE GRAS

Foie gras mousse / sablé / raspberry
Domaine des Enfants Grenache Blanc Blend, Tabula Rasa, Roussillon, France

SNAIL

Snails in garlic butter / open ravioli / sage milk
Domaine Mur-Mur-lum Viognier, Southern Rhône Valley, France

LAMB

Lamb loin from Aragon / navy bean cream / ratatouille
Le Plan Gigondas, Grenache, Syrah, Mourvedre, Southern Rhône Valley, France

GOAT CHEESE

Potato foam / honey

EXOTIC

Candied pineapple / mango compote / coconut meringue
Chateau Jolys, Cuvee Jean, Jurançon, France

FIREPLACE TASTING MENU: Baht 3,600++

FIREPLACE + WINE PAIRING BY OUR SOMMELIER Ashley Ziegler:
Baht 5,000++