

5-course TASTING MENU

Chestnut soup, sherry vinegar and romaine lettuce
Crémant De Bourgogne Brut N.V. L'être Magique, Maison De Grand Esprit, Burgundy, France



Razor clams in their gelée with savoy cabbage and sea urchin cream
Chablis Les Chanoines AOC 2017, Domaine Laroche, Burgundy, France

Or

Duck confit and foie gras rillettes served with ginger & radish chutney
Gewurztraminer Classic, Famille Hugel, 2015, Alsace, France



Butternut squash pasta serpentine with mushroom, sacha inchi and vegetable jus
Viognier, Domaine Mur-Mur-Lum 2015, Vin De Pays Du Vaucluse, Rhône Valley, France



Plancha-seared Miyagi scallops, Hokkigai, leek fondue, potato confit and saffron emulsion
Or

Rolled filet of sole with prawn mousseline, Portobello duxelles, clams and Normande sauce
(450 THB supplement)
Vouvray, Domaine Champalou "Le Portail" 2012, Loire Valley, France

Or

Farmed pork confit ballotine served with a borlotti bean variation and girolle mushrooms

Or

Pan-seared Kamui beef fillet served with carrot and apple purée, rosemary jus
(650 THB supplement)
Bourgogne Grande Reserve Pinot Noir, Domaine de Mauperthuis, 2016, Burgundy, France



Escargot, Chaource cheese and Thai celery croustilles
(250 THB supplement)



Lightly spiced candied fruit with a fig sorbet, and a walnut & almond cracker
Muscat de Beaumes de Venise, Domaine des Bernardins 2017, Rhône Valley, France

2999 THB net-including tea and coffee
2599 THB wine pairing

Prices are net and inclusive of 10% service charge and applicable government tax