

## 3-course TASTING MENU

Scallop tartare, clams, Amphoe Li chanterelle, cauliflower and truffle dressing  
Saint Bris, Corps de Garde, Domaine Goisot, 2017, Burgundy, France

Or

Ratatouille cannelloni, squid, roasted tomato and oregano fumet  
Saint Bris, Corps de Garde, Domaine Goisot, 2017, Burgundy, France



Pan-seared pink seabream, Hua hin caviar, mandarin marmalade, Thai basil,  
and smoked paprika emulsion  
Le Grand Caillou Sauvignon Blanc 2018, Fournier Pere & Fils, Loire valley, France

Or

Farmed local chicken, sweet potato and truffle gratin, Chinese chive  
Pont de Gassac 2018, Moulin de Gassac, IGP Pays d'Hérault Languedoc-Roussillon, France



TH-FR-IT Cheese selection  
(350 THB supplement)



Mille-feuille "napoleon"  
Muscat de Beaumes de Venise, Domaine des Bernardins 2017, Rhône Valley, France

Or

"Hit the road Jack"  
Belstar Prosecco DOC Brut NV, Bisol & Figli, Veneto

1800 THB per person for food only including tea or coffee  
1200 THB per person for wine pairing only

(Please note that all wines from the pairing are also available by the glass)

Prices are in Thai Bath and subject to 10% service charge and applicable government tax