

5-course TASTING MENU

Papaya soup, pickled garlic, celery and organic Chiang Mai vinegar
Crémant de Granmonte NV, Khao Yai, Thailand
Bollinger special brut cuvée, Champagne, France (250 THB supplement)



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

Or

Pan-seared foie gras in a lemon balm and fish sauce consommé,
tomato, wild rocket and Uraiwana farm lemon confit
Vouvray, Domaine Champalou "Le Portail" 2013, Loire Valley, France



Bua loy, cured beets, garden greens and Tha Sai fondue



Pan-seared Itoyori, edamame, bell pepper, bai cha kram and roasted fish stock
Le Rosé, Domaine Vacheron, 2017, Loire Valley, France

Or

Farmed local chicken, sweet potato and truffle gratin, Chinese chive
Bourgogne Grande Reserve Pinot Noir, Domaine de Mauperthuis, 2016, Burgundy, France
Mercurey 1er Cru Les Ruelles Monopole 2014, Château De Chamirey, Bourgogne (200 THB supplement)

Or

Pan-seared Thai Wagyu beef fillet, radishes, hajikami, sweet and sour split jus (550 THB supplement)
Malbec 2011, Garagista, Bordeaux, France
Château Béard La Chapelle, 2012, Saint-Émilion Grand Cru, Bordeaux, France (150 THB supplement)



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



Dark Prachuap chocolate, palm caramel and soy sauce
Domaine Des Enfants AOC Maury 2016, Roussillon France

2800 THB per person for food only including tea or coffee

2000 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