

SIGNATURE 8-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



Ratatouille cannelloni, squid, roasted tomato and oregano fumet



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



Steamed umemadai served with parsnip julienne and truffle butter



Pan-seared Thai Wagyu beef fillet, radishes, hajikami, sweet and sour split jus
Château Béard La Chapelle, 2012, Saint-Émilion Grand Cru, Bordeaux, France



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



Fruit salad with a scent of Provence



Sweet potato, black cardamom and blond chocolate
Château Pierre-Bise, Coteaux du Layon « Beaulieu », 1998, Loire Valley, France

3700 THB per person for food only including tea or coffee
2500 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