

Wine Dinner Menu

Food and Wine Pairing

☀ 4,000 THB++ ☀

APERITIF

☀ Domaine Boeckel, Crémant d'Alsace Blanc de Blancs Organic 2017 ☀

CAVIAR

Royal Oscietra Caviar | Blini | Langoustine | Crème Fraiche

☀ Champagne Legras et Haas, Blanc de Blancs Grand Cru NV ☀

LOBSTER

Lobster | Artichoke | Foie Gras | Green Beans | Truffle Vinaigrette | Frisée

☀ Domaine Pfister, Engelberg Riesling Grand Cru 2015 Grand Cru ☀

TURBOT

Turbot | Broccoli | Cauliflower | Hazelnut | Parmesan | Lemon Vinaigrette

☀ Domaine Agathe Bursin, Strangenberg Pinot Noir 2017 ☀

GUINEA FOWL

Guinea Fowl | Celery | Carrot | Parsnip Puree | Truffle

☀ Chateau Monbrison 2008, Margaux ☀

MANGO

Stracciatella Mousse | Lychee | Yellow | Mango | Yogurt | Lemon


☀ Caprice de Bastor-Lamontagne 2012, Sauternes ☀

Terroir Wines

Savelberg



Exclusive Wine Dinner

with  Michelin Star Chef,

Chef Henk Savelberg

a 5 course menu with wine pairing
at Savelberg Restaurant

Nov 27th, 2020

THB 4,000++

(including wine pairing)



CAVIAR HOUSE
of Bangkok

*S*avelberg

Terroir Wines