

LORAIN'S SIGNATURE

Canapé selections

Sea pineapple, kale, and white wine

Tiger prawn and heart of palm rosace served with sweet potato and lime rouille

Domaine de Fondrèche Blanc 2019, Ventoux, Rhône Valley, France

Or

Cured foie gras marbled with roasted duck, guava marmalade, and brioche

Saumur Poil de Lièvre 2019, Domaine Bobinet, Loire Valley, France

Halibut à la Meunière with Suaeda maritima, salmon roe, and sea urchin emulsion

Domaine Le Roc des Anges "Llum" 2019, Côtes Catalanes, Languedoc-Roussillon, France

Or

Farmed slow-cooked chicken, vegetable twist, and Champagne cream sauce

Domaine De La Cadette Bourgogne Rouge 2019, Burgundy, France

Or

Pan-seared Wagyu beef, mustard leaf mashed potato, and green peppercorn sauce

(Surcharge of 350 THB)

Château Carignan Prima 2016, Cadillac Côtes de Bordeaux, Bordeaux, France

Chef's cheese discoveries

(Surcharge of 350 THB)

Michel Lorain's mille-feuille

Muscat de Beumes de Venise, Domaine des Bernardins 2017, Rhône Valley, France

1900 THB per person for food only, including tea or coffee

1400 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 Baht and subject to 10% service charge and applicable government tax.