

J'AIME JOURNEY

Canapé selections

Sea pineapple, kale, and white wine

Bouillabaisse as a consommé

Crémant De Bourgogne Brut NV, L'être Magique, Maison De Grand Esprit, Burgundy, France
Bollinger special brut cuvée, Champagne, France (Surcharge of 250 THB)

Gillardeau oysters n°2, green mango and shallot variation

Verdelho 2019, GranMonte, Khaoyai, Thailand

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

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

Lightly-smoked sea bass with caviar sauce

Macon-Charnay « Le Clos Saint Pierre » 2018, Maison Verget, Burgundy, France

Pigeon, purple potato, sunchoke, roasted garlic, and lapsang souchong jus

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

Chef's cheese discoveries

(Surcharge of 350 THB)

Pain d'épice, rice and caramel

Beetroot, macadamia nut praline, and coffee

Domaine Des Enfants AOC Maury 2016, Roussillon France

2900 THB per person for food only, including tea or coffee

2400 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.