



CULINARY JOURNEY

LOBSTER

Maine lobster / cauliflower / seaweed
Domaine Pinon Vouvray Brut Chenin Blanc, Loire Valley, France

TUNA

Yellow fin tuna tartar / egg yolk / dashi
Ijalba, Tempranillo Blanco, Rioja, Spain

ESCARGOT

Open ravioli / garlic / parsley
Sandhi Wines Chardonnay, Santa Barbara, California, USA

FOIE GRAS***

Pan seared foie gras / mushroom textures / parsnip
Equipo Navazos La Bota de Palo Cortado 75, Xeres, Andalusia, Spain

TURBOT (a)(p)

Watercress / black pudding / scallop mousse
Domaine Gaisot Corps de Garde, St. Bris, Burgundy, France

OR

JACK'S CREEK FILLET OF BEEF

Horseradish / spinach / beef consommé reduction
LePlan Gigondas, Southern Rhône Valley, France

GOAT CHEESE (v)***

Potato foam / honey

PEACH (a)

Polenta cake / maple ganache / white peach
Weingut Rabi Traminer Auslese, Kamptal, Austria

5 course - THB 3,400 with wine THB 5,400

7 course - THB 3,600 with wine THB 6,000***


SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN