



CHEF CHOI MING FAI JAN

24 September 2025

SOY YOGHURT

Marinated cucumber, almond

Veuve Clicquot, "Yellow Label", Brut, Reims, Champagne, France, N.V.

SICHUAN SPICED KANPACHI

Mapo tofu cream, pickled and preserved radish

Koshu, "Kayagatake", Grace Winery, Yamanashi, Japan, 2023

GEODUCK NOODLES

Clam jus, seaweed yuba

Koshu, "Kayagatake", Grace Winery, Yamanashi, Japan, 2023

CORAL GROUPER

Tomato essence, walnut

Chardonnay, Nanny Goat, Central Otago, New Zealand, 2023

PHUKET LOBSTER

Roasted head sauce, miso, carrot

Chardonnay, Nanny Goat, Central Otago, New Zealand, 2023

KLONG PHAI DUCK

Hong Kong fig, preserved plum

Brunello di Montalcino, Casa Vinicola Triacca, Brunello di Montalcino DOCG, Tuscany, Italy, 2017

CHINESE SAUSAGE RICE

Soybean paste, pickled ginger

Pinot Noir, Ladoix 1er Cru, "Le Bois Roussot", Domaine Cornu, Burgundy, France, 2023

WHITE TEA SORBET

Pomelo, Hong Kong raw honey

MISO CARAMEL

Goji berry, coffee

"Shugoro", Grace Winery, Yamanashi, Japan, M.V.

THB 12,000 net

per person including wine pairing

Price is inclusive of 7% VAT and a 10% service charge.

Some items stated on the menu may change on the day of the event based on product availability