



CHEF DAVE PYNT

25 September 2025

SMOKED CAVIAR

GRISSINI AND TARAMASALATA

Champagne Mailly Grand Cru, Brut, Réserve, Montagne des Reims, Champagne, France,

N.V.

STEAK FRITES / FISH AND CHIPS

JAMAICAN CHICKEN AND LIME CREMA

Riesling, Chateau Montelena, Potter Valley, Mendocino County, California, USA, 2023

EGGPLANT AND MISO

MAITAKE AND EGG

KING CRAB AND GARLIC BROWN BUTTER

Chardonnay, "Lady Marjorie Cuvée", Raen, Sonoma Coast, California, USA, 2023

60-DAYS DRY-AGED BLACKMORES' OP RIB

Cabernet Sauvignon, Heitz Cellar, Napa Valley, California, USA, 2018

PINEAPPLE AND MISO TARTE TATIN, 30 BEAN VANILLA ICE CREAM

Sémillon-Sauvignon Blanc, "Dolce", Far Niente, Napa Valley, USA, 2016

THB 14,000 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