



CHEF GRÉGOIRE BERGER

25 September 2025

Canapés

ILLUSION OF A TOMATO

MUSHROOM TEXTURES

Pol Roger, Brut Réserve, Épernay, Champagne, France, N.V.

CRYSTAL SHRIMPS

Yuzu, dry miso & shell essence, flowers

Pouilly-Fumé, Henri Bourgeois, Loire Valley, France, 2023

BUTTER POACHED SPINY LOBSTER

Seafood moqueca, tapioca

Pinot Gris, Léon Beyer, Alsace, France, 2019

GRILLED OCTOPUS

Seaweed mole, smoked tomatoes

Pinot Noir, Chassagne-Montrachet Rouge, Domaine Roux Père et Fils, Burgundy, France, 2023

WAGYU BEEF MARBLE 5

Fermented cherry sauce, beetroot

"Testamatta", Bibi Graetz, Tuscany, Italy, 2020

OLIVE | OLIVE

Wakame oil, sour cream ice cream, Kalamata olive powder

ASIA | ASIA

Exotic sorbet, riz au lait, galangal foam

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