



CHEF PACO MÉNDEZ

23 September 2025

Snack

PEANUT MARZIPAN

CANTINA OLIVE

OAXACA CHEESE AND BLACK TRUFFLE GORDITA

Champagne Mailly Grand Cru, Brut Réserve, Montagne de Reims, Champagne, France, N.V. (Magnum)

Cocktail

HOT & COLD MARGARITA

Cold Starter

THE WORLD'S THINNEST TOTOPO

CAESAR SALAD

LOCAL FRUITS CEVICHE

Sauvignon Blanc, Chateau Montelena, Napa Valley, USA, 2023

Hot Starter

BLACK GARLIC MOLE WITH AVOCADO

Pinot Noir, Kistler, Sonoma Coast, Sonoma County, USA, 2022

Main Course

IBERIC PORK 'AL PASTOR'

Marqués De Murrieta, "Gran Reserva", Rioja DOPa, Spain, 2016

Dessert

CORN, CHOCOLATE AND CAJETA

COME'S CIGAR

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

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