



CHEF SANTIAGO FERNANDE

27 September 2025

COLD SEA

Sea urchin, iwanori, sea grapes

Besserat de Bellefon, Brut Rosé, Épernay, Champagne, France, N.V.

SEA TERRAIN

Scallops, cucumber, yellow chilli pepper

Gavi, "Aureliana", Vite Colte, Gavi DOCG, Piedmont, Italy, 2022

ANDEAN PLAINS

Sweatbreads, choclo, goat cheese

Puligny-Montrachet, Domaine Jean Chartron, Burgundy, France, 2021

OCEAN HAZE

Octopus, spirulina, tako liver

Pinot Noir, "La Minée", Maison L. Tramier & Fils, Burgundy, France, 2020

WOODS IN THE HIGHLANDS

Beef cheek, rice, huatia

Cabernet Sauvignon-Carménère, "Altazor", Viña Undurraga, Maipo Valley, Chile, 2015

AMAZONIA

Cacao, macambo, copoazu

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