



CHEF VAUGHAN MABEE

27 September 2025

BABY PAUA

Champagne Montaudon, Réserve Première, Brut, Reims, Champagne, France, N.V.

MALLARD PALMATE

TRUFFLE BRIOCHE, ROCKS, PIG'S SNOUT

Chardonnay, Lander-Jenkins, California, USA, 2020

GREEN ASPARAGUS

TURNIP, WILD THYME, AMISFIELD OLIVE OIL

BUTTERFISH, WHITEBAIT

Pouilly-Fumé, "Classic", Domaine Eric Louis, Loire Valley, France, 2021

FIORDLAND CRAYFISH, LAMB SWEETBREAD, CRAYFISH AND FERMENTED CHILI

Pinot Noir, 'Greg', Single Vineyard, Whitehaven, Marlborough, New Zealand, 2020

A LAMB'S TALE

Barolo Riserva, "Millenovecento 48", Josetta Saffirio, Monforte d'Alba, Barolo DOCG, Piedmont, Italy, 2016

WILD PUTANGITANGI

THE FAR NORTH

Château Lamothe Guignard, 2ème Grand Cru Classé, Sauternes, Bordeaux, France, 2013

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