

CHEF DAVE PYNT

featuring

CHEF DYLAN JONES

featuring

CHEF BO SONGVISAVA

2 October 2026

SMOKED LINE CAUGHT OCEAN FISH WITH PASSION FRUIT DRESSING

OYSTERS AND GRILLED NAEM WITH SEAFOOD DRESSING AND FRIED SHALLOTS

Bollinger, "Special Cuvée", Brut, Aÿ, Champagne, France, N.V.

SMOKED CAVIAR

STEAK FRITES

Pascal Jolivet, "Blanc Fumé", Loire Valley, France, 2024

THAI TACO

CRISPY RICE AND CARAMELISED COCONUT WITH CHICKEN AND CRAB

Pascal Jolivet, "Blanc Fumé", Loire Valley, France, 2024

GRILLED SALTED FISH RELISH IN COCONUT SHELL

Domaine René Bouvier, Chardonnay, "Le Clos", Monopole, Marsannay, Burgundy, France, 2021

RIVER PRAWN, TOBIKO AND KOMBU BEURRE BLANC

Domaine René Bouvier, Chardonnay, "Le Clos", Monopole, Marsannay, Burgundy, France, 2021

DRY-AGED STRIPLOIN, CURRY JUS, CURRY BONE MARROW AND SALAD

Penfolds, Shiraz, "St. Henri", Barossa Valley, Australia, 2020

ASSORTED JEWELS

MANGO PAVLOVA

De Bortoli, Sémillon "Noble One", Riverina, New South Wales, Australia, 2019

ORANGE AND CINNAMON MARSHMALLOW

GAYSORN LUM JIAP

De Bortoli, Sémillon "Noble One", Riverina, New South Wales, Australia, 2019

THB 19,200 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