



CHEF FRANCISCO ARAYA

25 September 2025

Snacks

CORN FLAN

Choclitos, sauternes, caviar

La Panera/Bread

SOURDOUGH BREAD

Merkén butter

Entradas/Starters

CEVICHE

Hokkaido scallops, leche de tigre sorbet, ginger gel

Sauvignon Blanc, "Terrunyo", Concha Y Toro, Casablanca Valley, Chile, 2022

OCA & CAVIAR

Andean potato, chutoro, caviar

Chardonnay, "Amelia", Concha Y Toro, Limarí Valley, Chile, 2023

Principales/Mains

MOQUECA

Kinki, aceite de dende, kiwicha

AGED ECUADORIAN CACAO

Grilled Wagyu A9

Cabernet Sauvignon, "Don Melchor", Puente Alto DO, Maipo Valley, Chile, 2021

Cabernet Sauvignon, "Don Melchor", Puente Alto DO, Maipo Valley, Chile, 2022

Postres/Dessert

ANTARCTICA

Goat's milk ice cream, crispy milk, Cinnamon Anglaise, Patagonia berries, dulce de leche

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