

CHEF GEORGIANA VIOU
featuring
CHEF PILAIPON "TOI" KAMNAG
AND
CHEF PIYACHART "BOY" PUTTAWONG
1 October 2026

Canapé

TIGER PRAWN TARTLET WITH FINGER LIME

Veuve Clicquot, "Yellow Label", Brut, Reims, Champagne, France, N.V.

Amuse-bouche

POTATO SKIN BROTH

*Sea bream and gambas tartare, baobab condiment and caviar
Veuve Clicquot, "Yellow Label", Brut, Reims, Champagne, France, N.V.*

Starters

SQUID SAUTÉED IN PALM OIL, SPRING ONIONS AND WARM POTATO EMULSION

Grace Wine, Koshu, "Toriibira Vineyard", Yamanashi, Japan, 2023

STUFFED CHICKEN WING WITH NORTHERN THAI SAI UA

*Served with Northern Thai green chilli relish and crispy pork rind crumble
Catalina Sounds, Sauvignon Blanc, Marlborough, New Zealand, 2025*

Soup

THAI HERB-WRAPPED SAND GOBY IN AROMATIC CONSOMMÉ

Domaine Cornu, Chardonnay, "Clos de Magny", Côte de Nuits-Villages, Burgundy, France, 2023

Main Course

CONFIT BEEF CHEEK, PEANUT SAUCE AND OKRA

Domaine Cornu, Pinot Noir, "Le Bois Roussot", Ladoix 1er Cru, Burgundy, France, 2024

Dessert

RUEN RUEDEE

A traditional Thai dessert served with torch ginger, coconut ice cream, torch ginger jelly and candied pumpkin.

THB 15,200 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