



CHEF JOSIAH CITRIN

featuring

CHEF TAMAKI KOBAYASHI

2 October 2026

GOLDEN PINEAPPLE TOMATO SOUP

Finley Farms strawberry sorbet

Philipponnat, "Royale Réserve", Brut, Mareuil-sur-Aÿ, Champagne, France, N.V.

LA VENTRÈCHE DE THON

Geranium ice cream, seaweed and caper leaves

Philipponnat, "Royale Réserve", Brut, Mareuil-sur-Aÿ, Champagne, France, N.V.

BERLINGOTS ANNE-SOPHIE PIC

Floral pastas filled with local cow's cheese, chamomile, saffron and slightly sour tomatoes

Domaine Champalou, Vouvray Sec, Loire Valley, France, 2022

BRITTANY LOBSTER

Cooked over embers, sake lees, fermented strawberry, crispy aonori and red dashi

Domaine Champalou, Vouvray Sec, Loire Valley, France, 2022

LE BAR DE LIGNE

Wild sea bass, Kaviar Dauricus and champagne sauce

Jacques Pic's signature since 1971

Bret Brothers, Chardonnay, "Les Crays", Mâcon, Burgundy, France, 2023

AGED CHALLAND DUCK

Rooftop honey glazed, Bautiste Farms dates, Meyer lemons and turnips, sauce aigre-douce

Domaine Pierre Guillemot, "Les Grands Picotins", Savigny-lès-Beaune, Burgundy, France, 2022

CITRUS AND BONE MARROW-CRUSTED JAPANESE WAGYU BEEF FILET

Mushroom duxelles-stuffed Cippolini, Weiser Farms glazed potato and mustard greens with Umami Bordelaise sauce

Merchant Tawse, "Clos des Corvées Pagets", Nuits Saint Georges 1er Cru, Burgundy, France, 2022

FINLEY FARMS CARROT CAKE

Sunflower seed praline, miso, Dulcey chocolate, coffee-cardamom ice cream and kefir-carrot sauce

Domaine Ostertag, Gewürztraminer, "Fronholz", Vendanges Tardives, Alsace, France, 2019

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