



Kai Ho 🌸🌸
Tairoir, Taiwan



Richie Lin 🌸
Mume, Taiwan



Ian Kittichai
Issaya Siamese Club, Thailand

6-Hands Dinner

The Spice Market

6 September 2019, Dinner starts 7.30 pm

Welcome Drink



Diver Scallop

Seared served with Herbs and fenugreek in a cashew nut milk-chili pepper dressing



Carabinero Prawn | tomato dashi | jicama | wild pepper

Timorasso Torralba Derthona Piedmont Italy 2015



Ô-á-tsian

Gillardeau Oyster | "Scrambled" | Duck Egg Floss | Seasonal Greens

Orange Wine Pinot Gris Sato Central Otago New Zealand 2017



Abalone | local clams | seaweed | shitake

Pinot Noir Neudorf Tom's Block Nelson New Zealand 2016



Dry Aged Local Barbary Duck Breast

Roasted and seared served with its liver in a long pepper and Mamao berry sauce

Barbaresco DOCG "Spezie" Riserva Vite Colte Piedmont 2008



Niúròu miàn with suan cai

U.S. Prime Filet Mignon Poêlé et Braisé | Mustard Greens |
"Chili- Fermented Black Beans" Gribiche

Cabernet Sauvignon Antica by Antinori Napa California 2014

THB 9,500 with wine pairing

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax
Some items stated on the menu may change on the day of the event based on product availability

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