



Chiho Kanzaki  and
Marcelo di Giacomo
Virtus, France

Biscotti
6 - 7 September 2019
Dinner starts 7.30 pm

Welcome drink

Cremant d'Alsace Domaine Zusslin Brut Zero France NV



Sea Bream Tartare | daikon | avocado

Weingut Knoll Gruner Veltliner Federspiel Wachau, Austria 2017



King prawns | green curry sauce | coconut emulsion

La Cadette Melon de Bourgogne Burgundy, France 2018



Monkfish | mango sauce

Kloof Street Chenin Blanc Old Vines Swartland, South Africa 2017



Wagyu sirloin | eggplant | smoked paprika | chimichurri sauce

Alpamanta Malbec Estate Mendoza, Argentina 2012



Cream of saké marc | maté ice cream | mangosteen

THB 7,500 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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