




Hajime & So Ototwa   
Ceil et Sol, Japan

Shintaro  
4 - 5 September 2019  
Dinner starts 7.30 pm

Sanma Tart | foliage

Crement de Bourgouge L. Tramier & Fils Burgundy NV



Yahio-trout Chaud Froid | seasonal harvest

Chablis L. Tramier & Fils Burgundy 2017



Date-chicken and foie gras mousse

Santenay 1er Cru L. Tramier & Fils Cote de Beaune Burgundy 2016



Crispy Amadai | fresh seaweed sauce

Puligny Montrachet L. Tramier & Fils Burgundy 2017

or

Gevrey Chambertin L. Tramier & Fils Cote de Nuits 2016



Tochinoki-beef Roti | Lyonnaise sauce

Chateau Mi-Pont L. Tramier & Fils, Mercurey, Burgundy 2017



Mango œufs à la neige



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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