



## CHEF ENRICO MARMO

27 – 28 September 2024 | 7:00 pm – 10:00 pm

### APERITIF

*Deep-fried vegetable ravioli 'Barbagiuai'*

*Charles De Cazanove Brut "Tête de Cuvée", Champagne, France, NV*

### SQUID IN BLACK

### AMBERJACK

*with passion fruit and smoked endive*

*Domäne Wachau, Grüner Veltliner, Federspiel Terrassen, Niederösterreich, Weinland  
Austria, 2022*

### GNOCCHI

*with sea urchin, octopus, zucchini, Parmesan and fresh herbs*

*Etna Bianco, Tenuta delle Terre Nere, Etna Bianco DOC, Sicily, Italy, 2022*

### LOBSTER

*with miso Hollandaise and onion tatin*

*Florian Mollet, Pinot Noir, Sancerre Rouge, Loire Valley, France, 2020*

### ALMOND & PEACH

*Royal Tokaji, Late Harvest, Tokaj, Hungary, 2018*

**THB 4,900++**

*per person (food only)*

**THB 7,200++**

*per person including 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