



CHEF ERIC RÄTY

26 – 27 September 2024 | 7:00 pm – 10:00 pm

KARELIAN PIE & CAVIAR

Egg, butter, dill

Drappier, Brut Nature, Aube, Champagne, France, N.V.

LANGOUSTINE

Fruit tomato, bonito vinegar, kombu

Pouilly-Fumé, "Blanc Fumé", Pascal Jolivet, Loire Valley, France, 2023

ABALONE

Matsutake, truffle, hojicha

Chardonnay, Cuvaision Winery, Los Carneros, Napa Valley, USA, 2017

PIGEON

Okinawa long pepper, onion, lingonberry

Gevrey-Chambertin, Remoissenet Pere & Fils, Burgundy, France, 2017

KIWI

Sudachi, pine shoots, shiso

COFFEE KANPYO

Manjari 64% chocolate

Graham's, Late Bottled Vintage, "LBV", Porto DOP, Portugal, 2017

THB 10,900++

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