



CONTELLATION OF STARS GALA DINNER

24 September 2024 | 7:00 pm – 10:00 pm

WELCOME DRINK JOURNEY, THROUGH THE TASTE AND TIME

Veuve Clicquot Yellow Label, Brut, Reims, Champagne, France, N.V.

Drappier, "Rosé de Saignée", Brut, Aube, Champagne, France, N.V.

Ferrari, "Maximum", Blanc de Blancs, Brut, Trento DOC, Italy, N.V.

Nicolas Feuillatte, Brut Réserve Exclusive, Côte des Blancs, Champagne, France, N.V.

KAZUYUKI TANAKA**

HAMACHI

Kohlrabi, elderflower sauce

Koshu, "Gris de Koshu", Grace Winery, Yamanashi, Japan, 2022

LOUIS-PHILIPPE VIGILANT**

JAMBONNETTES DE GRENOUILLE

French Frog Legs

Chardonnay, "Con Crianza", Pago de Otazu, Bodegas Otazu, Navarra DO, Spain, 2020

MATTEO FERRANTINO**

LANGOSTINO

Papa chilli, bergamot

Etna Bianco, Tenuta Delle Terre Nere, Etna Bianco DOC, Sicily, Italy, 2022



MARK DONALD**

FOIEVOLI

Chef's signature

*Pinot Noir, Mercurey 1er Cru, "Les Saumonts", Domaine Meix Foulot, Burgundy, France,
2018*

HENRIQUE SÁ PESSOA**

LAMB

Chickpea, mint, coffee jus

Cabernet Sauvignon, Duckhorn Vineyards, Napa Valley, USA, 2020

GUILLAUME LOPVET

HUKAMBI 53% OMBRE

Oabika cocoa juice, banana

Johnnie Walker, "Blue Label", Blended Scotch Whisky

THB 9,500++

per person including wine pairing