



CHEF GUILLAUME LOPVET

25 September 2024 | 2:00 pm – 6:00 pm

SWEETS BY CHEF GUILLAUME LOPVET

Choux pecan praliné 50%

Mango and yuzu inspiration tart

Hukambi 53% Ombré, passionfruit inspiration and hazelnut

Tulakalum 75%, William pear and buckwheat

Raspberry inspiration and tonka bean

SCONE

Komuntu 80% Chocolate

Clotted cream, jam

SAVOURY BY ANANTARA SIAM BANGKOK

Spicy tuna pie with avocado cream cheese

Creamy scallop and shrimp in mille feuille tartlet with watercress leaf and salmon roe

Chicken roulade tart with truffle aioli sauce and poached quail eggs

Open bagel with pistachio mortadella, artichoke confit and pistachio pesto

Mini croissant with smoked salmon, horseradish cream and pickled red cabbage

THB 1,450++

per person

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