



## CHEF JIMMY LIM

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

### AMUSE BOUCHE

*King crab, lemongrass, chili*

*Achar, Ricotta, Galangal*

*Pol Roger, Brut Réserve, Épernay, Champagne, France, N.V*

### HAMACHI

*Jackfruit, starfruit*

*Sancerre, "Les Bonnes Bouches", Henri Bourgeois, Loire Valley, France, 2022*

### CORAL GROUPER

*Beluga caviar, bamboo shot*

*Chablis, "Réserve de Vaudon", Maison Joseph Drouhin, Burgundy, France, 2021*

### MAINE LOBSTER

*Mango, laksa leaves*

*Pinot Noir, Akarua, Central Otago, New Zealand, 2022*

### JAPANESE WAGYU

*Pistachio, nasi ulam*

*"Soul of a Lion", Daou, Adelaida District, Paso Robles, California, USA, 2020*

### FROZEN KAYA

*Burnt toast, salted butter*

*Furmint, "Late Harvest", Oremus, Vega Sicilia, Tokaj, Hungary, 2020*

**THB 14,900++**

*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