



CHEF KAZUYUKI TANAKA

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

ZUCCHINI TART

Anchovy cream

Chardonnay-Sauvignon Blanc, "Serene", Extra Brut, Grace Winery, Yamanashi, Japan, 2019

HAMACHI

Kohlrabi, elderflower sauce

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

GRENOUILLE

Carrot, quinoa

Koshu, "Misawa Single Vineyard", Grace Winery, Yamanashi, Japan, 2021

CHAR

Celeriac, Oscietra caviar

Chardonnay, "Cuvee Misawa Blanc", Grace Winery, Yamanashi, Japan, 2021

OZAKI BEEF

Eggplant, black garlic

Bordeaux Blend, "Cuvee Misawa Rouge", Grace Winery, Yamanashi, Japan, 2017

CHOCOLATE NOISETTE

Tarragon ice cream

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