



CHEF LOUIS PHILIPPE VIGILANT

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

SUPRÊME DE VOLAILLE

Champagne Domaine Lagille, "L'Inattendue", Brut, Champagne, France, N.V.

BOEUF ET HUÎTRES GRILLÉES

Beef and oyster carpaccio

Chablis, "Montmains", 1er Cru, Domaine Saint Antoine, Burgundy, France, 2022

RAVIOLE DE SAINT-JACQUES

Saint Jacques scallops, raviole pasta

Bouzeron Aligoté, "Les Clous", Jérôme Galeyrand, Burgundy, France, 2020

JAMBONNETTES DE GRENOUILLE

French frog legs

Bouzeron Aligoté, "Les Clous", Jérôme Galeyrand, Burgundy, France, 2020

SAINT-PIERRE, CARVI NOIR, MENTHE AQUATIQUE

John Dory fish, black caraway seeds, organic water mint

Pinot Noir – Pinot gris, "Ophrys", Domain Valentin Zusslin, Alsace, France, 2022

SUPRÊME DE VOLAILLE

Poultry suprême

Pommard, "Les Chanlins", 1er Cru, Domaine Parent, Burgundy, France, 2019

VACHERIN

Coconut and lime vacherin

Gewürztraminer, Moelleux, "Bollenburg", Domain Valentin Zusslin, Alsace, France, 2020

PETITS FOURS

Mignardises

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