

## CHEF LOUIS ANJOS

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

### AMUSE BOUCHE

*Cured cod fish, coriander, onion*

*Frerejean Frères, Blanc de Blancs, Premier Cru, Champagne, France, NV.*

### TUNA

*Oyster, Oscietra caviar, cucumber*

*La Chablisienne, Chablis Premier Cru 'Fourchaume', Burgundy, France, 2022*

### LOBSTER

*Green apple, Galanga*

*Domäne Roland Chan, Riesling Smaragd, 'Ried Achleiten Vineyard', Wachau DAC, Austria, 2021*

### SEA BASS

*Roe bread stew, roasted fish sauce*

*Grattamacco, Vermentino, Bolgheri DOC, Tuscany, Italy, 2020*

### LAMB

*Portuguese "Cuscus", carrot*

*Tommasi, Amarone Classico Riserva, 'CA' Florian Vineyard', Amarone della Valpolicella DOCG, Veneto, Italy, 2015*

### ALMOND

*Lavender, carob*

*Carmes de Rieussec, Sauternes, Bordeaux, France, 2015*

**THB 10,900++**

*per person including wine pairing*