



CHEF MARK DONALD

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

AMUSE BOUCHE

Boizel, "Ultime Zéro", Brut, Épernay, Champagne, France, N.V.

BISQUE-IT

*Langoustine, buttermilk, Sturia caviar
Sauvignon Blanc, Duckhorn Vineyards, North Coast, California, USA, 2022*

SHETLAND COD

*Pike roe, preserved green strawberry
Meursault, Domaine Aegerter, Burgundy, France, 2019*

FOIEVIOLI

*Chef's signature dish
Pinot Noir, Calera, Central Coast, California, USA, 2021*

BBQ HIGHLAND WAGYU SHORT RIB

Cabernet Sauvignon, Duckhorn Vineyards, Howell Mountain, Napa Valley, USA, 2017

CARROT CAKE

Jackfruit, Glenturret Triple wood

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