



## CHEF RISHI NALEENDRA

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

### COMTE CUSTARD

#### CONFIT TROUT

*Smoked miso, herb salad*

*Grüner Veltliner, Domäne Gobelsburg, Kamptal DAC, Austria, 2022*

#### ABALONE

*Zucchini sabayon*

*Chassagne-Montrachet, "Les vergers", 1er cru, Domaine Fernand & Laurent Pillot, Burgundy, France, 2019*

#### MEAGRE

*Ishtu*

*Chassagne-Montrachet, "Les vergers", 1er cru, Domaine Fernand & Laurent Pillot, Burgundy, France, 2019*

#### CLOUDSTREET BREAD

*Sri Lankan stout and liquorice bread*

#### WAGYU BEEF

*Bell pepper*

*Rioja Gran Reserva, "Prado Enea", Muga, Rioja DOCa, Spain, 2011*

#### CAULIFLOWER

*Cauliflower ice cream, toffee cream cheese, date jam*

*Tokaji Aszú, "5 Puttonyos", Sárga Borház, Tokaj, Hungary, 2018*

### 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