



CHEF SANG HOON DEGEIMBRE

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

GIMBAP

YUKHOE

SHIITAKE TEMPLE STYLE

ANCHOVIES FISH & CHIPS

NAMUR SEOUL MANDOO

Rémi Leroy, Extra Brut, Aube, Champagne, France, N.V. (Magnum)

TURNIP ROSE

Tomato jangajji

Sancerre, "Harmonie", Domaine Vincent Pinard, Loire Valley, France, 2020

JACKSON POLLOCK

Celeriac Doenjang

Riesling, "Le Dragon", Domaine Josmeyer, Alsace, France, 2020

BLUE LOBSTER SATÉ

Black citrus

Rose-Marie, Château Le Puy, Bordeaux, France, 2021

CAVIAR RIZ

Oyster, short grain rice, Osier Caviar

SAMGYETANG

Poultry filled, Bouillon

Volnay, "Clos de la Cave des Ducs", 1er Cru, Benjamin Le-Roux, Burgundy, France, 2021

DUBU

Strawberries, Makoli Butterscotch

On the rocks, Sieur d'Arques, Blanquette de Limoux, Languedoc, France, N.V

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