



CHEF STEFAN STILLER

28 – 29 September 2024 | 7:00 pm – 10:00 pm

GREEN PEA & MIMOLETTE TARTLET ANGUS BEEF TARTARE

Pear, gochujang

CURED HAMACHI

Beets, horseradish

OYSTER GILLARDEAU No.2

Tapioca, Wakame, Celtuce

Montaudon, "Réserve Première", Brut, Reims, Champagne, France, N.V.

POACHED TURBOT

Bouillabaisse

Pouilly-Fumé, Domaine Éric Louis, Loire Valley, France, 2022

FOIE GRAS

Plum, Beluga Lentils, Vadouvan Curry

Pinot Noir, "Greg Single Vineyard", Whitehaven, Marlborough, New Zealand, 2019

GRILLED FULL-BLOOD WAGYU SIRLOIN

Unagi, Sauerkraut, Caviar

Barolo Riserva, "Millenovecento48", Josetta Saffirio, Barolo DOCG, Piedmont, Italy, 2016

APPLE

Honey, Tea

Sensi 18K, Blanc de Blancs Nectar, Demi-Sec, Trentino-Alto Adige, Italy, 2021

THB 14,900++

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