



## CHEF THOMAS BÜHNER

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

### FLUFFY DUCK

*Besserat de Bellefon, "BLEU", Brut, Épernay, Champagne, France, N.V.*

### MARINATED AMBERJACK

*Smoked yogurt, cucumber, yuzu*

*Gavi, "Aureliana", Vite Colte, Gavi D.O.C.G., Piedmont, Italy, 2022*

### RED GAMBA BBQ & TARTARE

*Fermented persimmon, soy sauce, crustacés mayonnaise, Swiss chard*

*Puligny-Montrachet, Domaine Jean Chartron, Burgundy, France, 2021*

### PARSLEY ROOT MUESLI

*Oat ice*

### LAMB LOIN

*Garlic & coriander crust, pointed cabbage, Szechuan pepper oil*

*Château Le Gay, Pomerol, Bordeaux, France, 2014*

### BABA AU RHUM

*Thai-spiced baby pineapple*

**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