



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 DOCG, 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