

CHEF VIKI GEUNES

26 - 27 September 2024 | 7:00 pm – 10:00 pm

KING CRAB

Confit egg yolk, yuba, caviar

De Venoge, "Cordon Bleu", Brut, Épernay, Champagne, France, N.V

SCALLOP

Smoked eel, kombu, rutabaga, hand of Buddha

Pouilly-Fumé, Florian Mollet, Loire Valley, France, 2023

CARABINERO

Hinohikari, sakura, goose liver, cauliflower

Greco di Tufo, "Novaserra", Mastroberardino, Greco di Tufo DOCG, Campania, Italy, 2021

RED MULLET

Eggplant, pine nuts, puffed garlic emulsion, bottarga

Sancerre Rouge, "Cuvee tradition", Florian Mollet, Loire Valley, France, 2020

FREE RANGE CHICKEN

Lobster bisque, cabbage millefeuille, shiitake, sweet onion emulsion

Barbaresco, "Bernadot", Ceretto, Barbaresco DOCG, Piedmont, Italy, 2017

MANJARI

Yuzu, matcha, walnut

Courvoisier VSOP, Cognac, France

THB 14,900++

per person including wine pairing