



## CHEF WEI LOON TAN

28 – 29 September 2024 | 2:00 pm – 6:00 pm

### SWEETS BY CHEF WEI LOON TAN

#### MADELEINE

*Earl Grey madeleine, citrus pate de fruit*

#### EXOTIC FRUIT SABLE

*Sable Breton, exotique nougatine, passionfruit ganache*

#### BERRY DAQUOISE

*Almond dacquoise, vanilla Chantilly, confit berries, fresh berries*

#### APPLE TARTIN

*Revisited puff pastry, yuzu cremeux, yuzu apple confit, vanilla Chantilly*

#### SEA SALT CHOCOLATE

*Praline croustillant, hazelnut dacquoise, ganache moelleux, whipped chocolate ganache*

#### SCONE

*Rum and Raisin*

*Clotted cream, jam*

### SAVOURY BY ANANTARA SIAM BANGKOK

#### SPICY TUNA PIE

*Savoury sable, avocado cream cheese*



### MILLE FEUILLE TARTLET

*Creamy scallop and shrimp in mille feuille tartlet, watercress leaf, salmon roe*

### CHICKEN ROULADE

*Chicken roulade tart, truffle aioli sauce, poached quail egg*

### BAGEL

*Open bagel, pistachio mortadella, artichoke confit, pistachio pesto*

### CROISSANT SMOKED SALMON

*Mini croissant, smoked salmon, horseradish cream, pickled red cabbage*

**THB 1,450++**

*per person*