



Alan Geaam ✨
Alan Geaam, France

Biscotti
4 - 5 September 2019
Dinner starts 7.30 pm

Welcome drink

Champagne Montaudon Reserve Brut NV



Hummus with pumpkin and squash



Sphere of foie gras | smoked eel | passion fruit coffee

Muscadet Sevre-et-Maine Sur Lie La Sancive Loire 2017



Crabmeat | granny smith | radish | pea coulis

Sancerre, Michel Thomas Loire 2016



Turbot fillet | soujok | black rice | clams

Chateau De Chamirey Mercurey Burgundy 2016



Quail | pomegranate molasses | crisp pomme de terre | black truffle

Ch. Bataille Pauillac 5ème Cru Classé Bordeaux 2011



No cheese cake | spice biscuit | praline | raspberry

THB 7,500 with 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

Anantara Siam Bangkok Hotel

155 Rajadamri Road, Pathumwan, Bangkok 10330 Thailand

T +66 (0) 2126 8866 Ext. 1707 E wgf.asia@anantara.com

World Gourmet Festival Bangkok @WorldGourmetFestivalBKK

WorldGourmetFestival.asia #WorldGourmetFestivalBangkok

Sponsors



TURKISH AIRLINES



Media Partners

PRESTIGE

HELLO!

bangkok
101

Supported by

Chefs'
by Lise Timmer

chope

