



Anantara Golden Triangle & Madison

Chef Jino Pisit Jinopong & Chef Rick Dingen

Spice Market
6 November 2020
Dinner 7.00 pm

Amuse Bouche

Oyster Gillardeau / Thai Chili Paste Granita /Ice Plant

(Chef Jino)

Royal Project Beetroot & Caviar House Royal Oscietra Caviar / Sour Crème

(Chef Rick)

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Appetizer

King Scallops Tartar /Young Coconut, Jalapeno Chutney /Yam Sea Grape

(Chef Jino)

Carabineros Prawn / Green Papaya / Lime / Tomato / Peanut

(Chef Rick)

Turbot / Piccalilli / Coriander / Southern Palm Heart

(Chef Jino)

Dark miso crusted Klong Phai duck breast / Foie Grass Sai Auo / Mae Jo Cocoa Jus

(Chef Rick)

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Main Course

Buriram Thai Wagyu Tenderloin / Chiang Rai Goat Cheese Chimichurri / Green Garden/ Heirloom Carrot

(Chef Jino & Chef Rick)

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Dessert

Marinated Nakhorn Pa Thom Pink Pomelo / Herbs Oil / Macadamia / Infused Lemon Sorbet

(Chef Rick)

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THB 3,500 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

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