



## Anantara Golden Triangle & Madison

Chef Jino Pisit Jinopong & Chef Rick Dingen

Spice Market  
6 November 2020  
Dinner 7.00 pm

### Oyster Gillaudeau

*(Chef Jino)* Thai Chili Paste Granita | Ice Plant



### Beetroot & Caviar

*(Chef Rick)* Royal Project Beetroot | Caviar House Royal Oscietra | Sour Crème



### King Scallops

*(Chef Jino)* King Scallops Tartar | Young Coconut | Jalapeno Chutney | Yam Sea Grape



### Carabineros Prawn

*(Chef Rick)* Green Papaya | Lime | Tomato | Peanut



### Turbot

*(Chef Rick)* Grilled Turbot | Piccalilli | Coriander | Southern Palm Heart



### Duck

*(Chef Jino)* Dark Miso Crusted Klong Phai Duck Breast | Foie Gras Sai Auo | Mae Jo Cocoa Jus



### Thai Wagyu Beef & Green Garden

*(Chef Jino & Chef Rick)* Buriram Thai Wagyu Tenderloin | Chiang Rai Goat Cheese Chimichurri | Green Garden | Heirloom Carrot



### Citrus

*(Chef Rick)* Marinated Nakhorn Pathom Pink Pomelo | Herbs Oil | Macadamia | Infused Lemon Sorbet

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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