



CHEF HENRIQUE SÁ PESSOA

25 September 2024 | 7:00 pm – 10:00 pm

RED PEPPER TEMPURA

Smoked vinegar

Bella Conchi, Extra Brut Reserva, Cava DO, Spain, N.V.

TUNA

Citrus tomato water, caviar

Albariño, "Limousin", Bodegas Granbazán, Rías Baixas DO, Spain, 2018

TORO

Tomato water, capers

Chardonnay, "Con Crianza", Pago de Otazu, Bodegas Otazu, Navarra DO, Spain, 2020

TURBOT

Eggplant, fish jus

Mencia, "Ramón Valle", Bodegas Peique, Bierzo DO, Spain, 2019

LAMB

Chickpea, mint, coffee jus

Tinta de Toro, "Edicion Limitada", Discolo, Toro DO, Spain, 2017

SEA & CITRUS

Yuzu sorbet, seaweed, citrus curd

Navarro López, Semi Seco, Cava DO, Catalonia, Spain, N.V.

THB 10,900++

per person including 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