

Menu Dégustation

Foie gras de canard toutes saveurs

Savoury duck foie gras and figs

Gewürztraminer, Léon Beyer 2008, Alsace, France

Homard cuit au beurre doux, jus de carapaces réduit

Lobster in sweet butter, bisque sauce

Sauvignon Blanc, Discovery Point 2009, Marlborough, New Zealand

Turbot aux aromates et truffe

Poached Brittany turbot and truffle

Pouilly-Fuissé "Terroir de Vergisson", Maison Verget 2009, Burgundy, France

Pavé de veau rôti, jus à la moutarde

Roasted medallion of veal, mustard jus

Ilatraia IGT, La Brancaia 2006, Tuscany, Italy

Plateau de fromages frais et affinés de France 'Philippe Olivier'

Selection of fresh and matured French farmhouse cheeses 'Philippe Olivier'

Sommelier's recommendation

Chocolat et Amaretto, fruits mi-sec, sorbet au fromage frais

Chocolate and Amaretto, candied fruits, fresh cheese sorbet

Moscato "Passito Oro" DOC, La Spinetta 2004, Piedmont, Italy

Moka et mignardises

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Menu Dégustation (6 plats) Baht 4,500.-

Wine pairing by our sommelier Baht 3,500.-

Menu Dégustation (4 plats) Baht 3,900.-

Wine pairing by our sommelier Baht 2,500.-
