

MENU PRESTIGE FEBRUARY 2023

4500

COMPLEMENT WITH:

KAVIARI OSCIETRA CAVIAR - 3400 30G TIN - 1200 10G ADD ON
SELECTED FRENCH OYSTERS - 1400 ½ DOZEN - 250 PCS
PASSIONFRUIT SOUFFLÉ - 500 - PLEASE ALLOW 15MIN

KRABI BLUE CRAB - BAFUN UNI - MELON

FOIE GRAS AU TORCHON - PEAR - CHALONG BAY RUM
OR
GLENAN ISLAND SCALLOP - SEA BUCKTHORN - CAULIFLOWER

PHUKET LOBSTER - GREEN PEA - BISQUE
OR
RED ANDAMAN MULLET - MUSSEL - BEACH HERBS

BRITTANY DOVER SOLE - OSCIETRA CAVIAR - LEEK

KELP AGED MUSCOVY DUCK - PHUKET PINEAPPLE - BUTTERNUT SQUASH
OR
JAPANESE A4 WAGYU - WHITE FRENCH ASPARAGUS - SMOKED EGG YOLK
+1000

ARTISANAL CHEESE FROM TROLLEY - FRUITBREAD - SWISS FLOWER HONEY
+700

RHUBARB - PINK GRAPEFRUIT - KOMBUCHA

CHIANG MAI STRAWBERRY - ROASTED WHITE CHOCOLATE - LEMON BALM

BESPOKE PAIRING

4 GLASS /3000
6 GLASS /4000
SOFT /1900