

breeze

Steamed King Crab Leg

Chinese plum, and 20 year Hua Diao

Verdicchio Dei Castelli di Jessi, Classico, Marche, Italy 2022

Oven-Baked Diver Scallop

Avocado, and oscietre caviar

La Manufacture, Chablis 1er Cru "Forets", Burgundy, France 2021

Double-Boiled Monk Jumps Over The Wall

Sea cucumber, dried scallop, fish maw, jinhua ham preserved,
Flower mushroom, quail egg, Hokkaido awabi

Pascal Jolivet, Blanc Fumé, Pouilly-Fumé, Loire Valley, France 2022

Steamed Turbot

"Guiyang" sour tomatoes, and "Guangdong" rice wine

Parés Baltà, Indigena, Garnatxa, Penedès, Spain 2021

Langoustine Dumpling

Winter white truffles

Craggy Range, Te Muna Road Pinot Noir, Martinborough, NZ 2022

Grilled Striploin Rolls

With fermented pickled vegetable, charcoal grilled pepper
sauce, served with wok-fried glutinous rice Hong Kong style

Penfolds, BIN 128 Shiraz, South Australia 2021

Baba Au Rhum

Baba cake, spiced peach compote, mascarpone vanilla Chantilly

*Peter Lauer, No.7 Ayler Kupp Riesling Spätlese Grosse Lage,
Mosel, Germany 2022*



THB 29,000++ per person
THB 10,000++ (Wine Pairing)