



Milk Fed Veal Tart

Oscietra Caviar Impérial De Sologne

Champagne Pertois-Moriset, Oger Grand Cru Brut, 2017

Quercy Foie Gras, Celery

Périgord Black Truffle, Cascara Consommé

Georges Vernay, "Coteau du Vernon", Condrieu, 2019

Atlantic Scallop, Jerusalem Artichoke

Alba White Truffle, Onion Emulsion

Berthelemot, Corton-Charlemagne Grand Cru, 2021

Brittany Lobster, Cauliflower

100 Days Candied Apple

Didier Dagueneau "Pur Sang", Loire Valley, 2018

Poached Free Range Capon, Salsify

Périgord Black Truffle, Whiskey Sauce

Jean-Louis Chave, Saint-Joseph, 2021

or

Château Mouton-Rothschild, Pauillac, 2014 – Add THB 3,500

Coulommier Fermier

Périgord Black Truffle

Henri Giraud, Ratafia Champenois, Solera 90-16

New Year Vacherin

Corsica Clementine, Chestnut, Vanilla Bleue

Chateau d'Yquem, 1er Grand Cru Classé, 2007



THB 35,000++ per person
THB 18,000++ (Wine Pairing)