



Superior Oscietra Caviar
Matsuba Crab Beignet, Mornay sauce

Ako Oyster

Daikon, Black Truffle Ponzu, Shiso

Champagne Henri Girand, Fût de Chêne MV18, Brut Aij Grand Cru NV

Steamed Kuro Awabi

Black Abalone, Shio koji Risotto, Spinach, White Truffle

Ornellaia, IGT Toscana Bianco 2020

Seared Norway Lobster

Kintoki Carrot, Vadouvan, Bafun Uni Bisque

Domaine Hubert Lamy, Saint Aubin 1er Cru "Clos du Meix" 2016

Poached Yoichi Monkfish

Ankimo, Kabu, Sakekasu, Amur Beluga Caviar

Miyao Shuzo, Junmai-Daiginjo 30% Shimeharitsuru Platinum Label

Bresse Pigeon & Foie Gras

Maitake, Karashina, Kuroshichimi, Golden Sesame

Thibault Liger-Belari, Corton Les Renardes Grand Cru 2020

Bincho Charcoal Grilled Kobe Beef

Scallop, Gobo Root, Mizuna, Black Truffle

Château Latour, Les Forts de Latour, Pauillac 2014

White Strawberry

Jasmin Rice, Umeshu, Jasmin Tea

*Champagne Larmandier Bernier, Rosé de Saignée,
Extra-Brut 1 er Cru NV*



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