



### **Gillardeau Oyster**

Otoro tartare, yuzu kosho vinaigrette, passion fruit

.....

### **Hokkaido Sea Urchin**

Crème fraiche and red shrimp emulsion, salmon roe,  
kaviari kristal

*Pascal Cotat, La Grande Côte, Sancerre, France 2020*

.....

### **Foie Gras Duo**

Ricotta and truffle stuffed morel,  
foie gras and cognac pie, madeira jus

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

.....

### **“Pastificio Mancini” Spaghetтини**

Norwegian langoustine, oscietre caviar, vongole, gold

*Antoine Jobard, Meursault, France 2020*

.....

### **Brittany Lobster**

Courgette pure, charred celeriac, watercress,  
champagne buttermilk sauce

*Zind-Humbrecht, Alsace Pinot Gris, France 2020*

.....

### **Japanese A5 Wagyu Beef**

Harissa red pepper puree, potato roulade,  
matsutake mushroom, white truffle

*Château Brane-Cantenac, 2ème Cru Classé, Margaux, France 2014*

.....

### **Chocolate Tart**

Piedmont hazelnut, cognac, orange, french polynesian vanilla

*Klein Constantia, Vin de Constance, South Africa, 2016*

.....



**THB 29,000++ per person**  
**THB 15,000++ (Wine Pairing)**