



Smoked Salmon, Oscietra Caviar, Grilled Oyster

Isigny Cream

Billecard Salmon, Louis Salmon 2012

Foie Gras Terrine

Perigord Black Truffle, Warm Brioche

Domaine Ostertag, Muenchberg Vendanges Tardives de Riesling 2018

Roasted Brittany Lobster

Swiss Chard, Turnip, Vanilla Emulsion

Domaine Joblot, Givry 1er cru Mademoiselle 2022

Line Caught Sea Bass

Caviar Imperial de Sologne,

Le Puy, Marie-Cecile 2019

Roasted Free Range Capon

Alba White Truffle

Gaja, Barolo Dargomis 2020

Farm Coulommiers

Périgord Black Truffle

Zuccardi, Poligonos Tupungato Chardonnay 2023

Pear Delight, Toasted Vanilla Mousse

Yuzu Sorbet, Crispy Earl Grey Tuile

Domaine des Bernadrins, Muscat Beaume de Venise 2023

Menu THB 35,000 ++
Wine Pairing THB 18,000++