



NEW YEAR'S EVE 2025 TASTING MENU

JAPANESE BLUEFIN TUNA

Tunisian harissa, yuzu, smoked oil

Chablis Plateau de la Cornasse, Patrick Pinze, Burgundy, France 2023

VENISON TENDERLOIN

Kristal caviar, Perigord truffle, quail egg

Château La Tour de l'Évêque, Pétale de Rose, Côtes de Provence, France 2024

"PASTIFICIO MANCINI" SPAGHETTINI

Hokkaido uni, Kaviari oscietre caviar, vongole, gold

Chardonnay Les Noisetiers, Kistler, Sonoma Coast, USA 2022

HOKKAIDO SCALLOPS TORTELLINI

Norwegian langoustine, lardo di bellotta, mushroom beurre blanc

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PATAGONIAN TOOTHFISH

Tarragon mint pesto, avocado, dill and sea urchin sauce

Riesling Grand Cru Cuvée Frédéric Emile, Trimbach, Alsace, France 2007

BLUE BRITTANY LOBSTER

Charred celeriac, baby spinach, saffron sauce

*Greco di Tufo Giallo D'Arles, Quintodecimo, Campania, Italy
2019*

IWATE A5 WAGYU BEEF

Butternut squash, white asparagus, white truffle

Unico, Vega Sicilia, Ribera Del Duero, Spain 2005

CHOCOLATE TART

Piedmont hazelnut, cognac, french polinesien vanilla

W&J Graham's 10 Years Old Port, Porto, Portugal

MENU - THB 29,900++

WINE PAIRING - THB 16,000++

All prices are subject to 10% service charge and applicable government tax