



SIGNATURE MENU

Amuse

Champagne Philipponnat Brut NV

Yellow Tail Buri | Cucumber | Caviar

Sileni, Sauvignon Blanc, Marlborough, New Zealand 2018

Sweet Prawn | Lardo | Miso

Bordeaux Blanc AOC, Michel Lynch, France 2016

Hokkaido Scallop | Ponzu | Cauliflower

Chablis AOC, Louis Moreau, Burgundy, France 2017

Pork Belly | Fennel | Honey

Albariño, Zarate, Rixas Bias, Spain 2017

Duck Breast | Eggplant | Sesame

Pinot Noir, Yerring Station, Yarra Valley, Australia 2016

Wagyu 8+ | Short Ribs | Potato Espuma

Malbec, Alta Vista & Anantara Private Label, Mendoza, Argentina 2017

Pineapple | Lychee | Ginger

Moscato d' Asti, Nivole, Michele Chiarlo, DOCG, Piedmont, Italy 2016

THB 6,700++ per person Wine Pairing

THB 4,900++ per person Food Only

Prices are subject to 10% service charge plus applicable government tax