



## VEGETARIAN MENU

### Amuse

Champagne Philipponnat Brut NV

Watermelon | Goat Cheese | Truffle

Sileni Sauvignon Blanc, Marlborough, New Zealand 2018

Beetroot Carpaccio | Mango | Coriander

Albariño, Zarate, Rixas Bias, Spain 2017

Quinoa | Fennel | Sweet Basil

Pinot Noir, Yerring Station, Yarra Valley, Australia 2016

Green curry | Carrot ginger | Bok choy

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

Mango | Passionfruit | Banana

Muscat, Monsoon, Thailand 2018

THB 2,200++ per person Food Only

THB 3,990++ per person Wine Pairing

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