



# TEMPOS *Vega Sicilia* Wine Dinner 29 NOV 2022

Amuse Bouche  
Snow Crab Crisp, Yuzu Gel, Lemon Caviar

Red Prawns Carpaccio  
Citrus Dressing  
*Furmint "Mondolas", Oremus, Tokaj, Hungary, 2019*

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Duck Breast "Apicius"  
Legendary Spices, Glazed Honey Baby Carrots  
*Tempranillo, Macan Classico, Rioja, Spain, 2016*

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Iberico Pork Cheek  
Slow Cooked, Black Pepper Rub,  
Mustard BBQ Sauce, Green Leaves  
*Tinta De Toro, Pinta, Toro, Spain, 2016*

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Wagyu Beef Striploin  
Truffle Hasselback Potato, Mushroom Powder,  
Black Pepper Sauce  
*Tinto Fino-Cabernet Sauvignon, "Unico",  
Ribera Del Duero, Spain, 2011*

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33% Valrhona Opalys Chocolate & Yogurt Bavarois  
Cardamom Apricot Curd, Honey Biscuit  
*Fermint, "Last Harvest", Oremus, Tokaj, Hungary, 2019*

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Exclusive dinner with wine pairing is

## 6,200 per person

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax.

