

# WINE-PAIRING CHEF'S TABLE

## HOKKAIDO SCALLOP

Poached scallop in orange jelly | cauliflower purée | avocado | fruit pearl

Domaine Cold River Cuvée Tradition Brut, Australia

## YELLOWFIN TUNA

Seared tuna | water melon | pesto sauce | raspberry-wasabi sorbet

Babich, Sauvignon Blanc, New Zealand

## ROASTED PEPPERS SOUP

Three-color pepper soup | smoked salmon | cream | shallot biscuit

Georges Duboeuf, Chardonnay, France

## COCONUT GRANITA

Homemade semi-frozen sorbet

## CHEF APISIT'S WINNER DISH "IRON CHEF THAILAND 2021"

### PHUKET LOBSTER SUNRISE & GRILLED WAGYU BEEF

Phuket lobster | spicy mayonnaise | Wagyu beef rump | truffle & black garlic

Phuket noodle with jalapeño | sautéed vegetable |

Château Moulin des Richards, Côtes de Bourg AOC, France

## SIGNATURE CRÈME BRÛLÉE

Roasted coconut | homemade kimchi | cotton candy

Vignerons de Grimaud, Cuvée de St Tropez, France

THB 6,800 PER PERSON

Please let us know if you have any food allergies or special dietary requirement

Price is subject to 10% service charge and 7% government taxes