

WINE-PAIRING CHEF'S TABLE

HOKKAIDO SCALLOP

Poached scallop in orange jelly | cauliflower purée | avocado | fruit pear |
Domaine Cold River Cuvée Tradition Brut, Australia

YELLOWFIN TUNA

Seared tuna | watermelon | pesto sauce | raspberry-wasabi sorbet
Sauvignon Blanc, Pā Road, New Zealand

ROASTED PEPPERS SOUP

Three-color pepper soup | smoked salmon | cream | shallot biscuit
Chardonnay, Penfolds, Koonunga Hills, Australia

COCONUT GRANITA

Homemade semi-frozen sorbet

PHUKET LOBSTER SUNRISE & GRILLED WAGYU BEEF

Phuket lobster | spicy mayonnaise | Wagyu beef rump | truffle & black garlic
Phuket noodle with jalapeño | sautéed vegetable |
Château Puy Favereau, France

SIGNATURE CRÈME BRÛLÉE

Roasted coconut | homemade kimchi | cotton candy
Domain Tropez AOP, 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.