

MENU PRESTIGE

4500

COMPLEMENT WITH:

KAVIARI OSCIETRA CAVIAR - 3400 30G TIN - 1200 10G ADD ON
PREMIUM FRENCH OYSTERS - 1400 ½ DOZEN - 250 PCS
PASSIONFRUIT SOUFFLÉ - 500 - PLEASE ALLOW 15MIN

KRABI BLUE CRAB - BAFUN UNI - MELON

OR

FOIE GRAS AU TORCHON - PEAR - CHALONG BAY RUM

GLENAN ISLAND SCALLOP - BLACK TRUFFLE - CAULIFLOWER

OR

SPANISH RED & BLUE BELLY SHRIMPS - FENNEL - CITRUS

PHUKET LOBSTER - GREEN PEA - BISQUE

BRITTANY ALFONSINO - ROPE MUSSEL - ARTICHOKE BARIGOLLE

OR

WILD DOVER SOLE - OSCIETRA CAVIAR - LEEK

KELP AGED MUSCOVY DUCK - PHUKET PINEAPPLE - BUTTERNUT SQUASH

OR

SAITHAMA A4 WAGYU - WHITE FRENCH ASPARAGUS - SMOKED EGG YOLK

+1000

ARTISANAL CHEESE FROM TROLLEY - FRUITBREAD - SWISS FLOWER HONEY

+700

RHUBARB - PINK GRAPEFRUIT - KOMBUCHA

CHIANG MAI STRAWBERRY - ROASTED WHITE CHOCOLATE - LEMON BALM

BESPOKE PAIRING

4 GLASS /3000

6 GLASS /4000

SOFT /1900