



CHEF VAUGHAN MABEE

featuring

CHEF THITID “TON”

TASSANAKAJOHN

26 September 2025

Champagne Montaudon, Réserve Première, Brut, Reims, Champagne, France, N.V.

BABY PAUA

Crab, shrimp paste, monsoon herbs

Riesling, Domaine Steiner, “Elsbourg”, Alsace, France, 2021

MALLARD PALMATE

Seasonal fish, beetroot, Jaew-Hon

Pouilly-Fumé, “Classic”, Domaine Eric Louis, Loire Valley, France, 2021

TRUFFLE BRIOCHE, ROCKS, PIG’S SNOUT

Oyster, rice noodle, shrimp Khao Soi

Chardonnay, Lander-Jenkins, California, USA, 2020

TURNIP, WILD THYME, AMISFIELD OLIVE OIL

Zucchini, green beans, smoked vegetables

Pinot Noir, “Greg”, Single Vineyard, Whitehaven, Marlborough, New Zealand, 2020

BUTTERFISH, WHITEBAIT

A LAMB’S TALE

Barolo Riserva, “Millenovecento 48”, Josetta Saffirio, Monforte d’Alba, Barolo DOCG, Piedmont, Italy, 2016

WILD PUTANGITANGI

Château Lamothe Guignard, 2ème Grand Cru Classé, Sauternes, Bordeaux, France, 2013

THB 18,500 net

per person including wine pairing

Price is inclusive of 7% VAT and a 10% service charge.

Some items stated on the menu may change on the day of the event based on product availability