



CHEF PETER CUONG FRANKLIN

Featuring

CHEF SACHIN POOJARY

26 September 2025

OPENING BITES

CHAAT

KHARI CHAI

FOIE GRAS SPRING ROLL

LE PETIT BÁNH MÌ

Champagne Michel Gonet, "Les 3 Terroirs", Extra Brut, Côte des Blanc, Champagne, France, 2019

PARSI LOVE AFFAIR

*Toasted macadamia, sweet peas, slow roasted tomato jus, smoked caviar
Marsanne, Crozes-Hermitage, Michel Chapoutier, Rhône Valley, France, 2023*

SALMON WAFFLE TART

*Smoked salmon, cod potato cream, dill, salmon roe
Marsanne, Crozes-Hermitage, Michel Chapoutier, Rhône Valley, France, 2023*

BLUE RIVER PRAWN

*River prawn, young coconut noodle, prawn head sauce, pomelo salad
Alvarinho, "Expressões", Anselmo Mendes, Vinho Verde, Portugal, 2021*

ODD ONE OUT

*Hokkaido king crab, grilled negi, tellicherry pepper, pearl millet
Alvarinho, "Expressões", Anselmo Mendes, Vinho Verde, Portugal, 2021*

QUEEN OF PICKLES

*Toothfish, Kasonde beurre blanc, almonds, gondharaj, panch phoran vinaigrette
Sancerre, "Les Boucauds", Claude Riffault, Loire Valley, France, 2023*

GRILLED PIGEON

*Pigeon breast, pigeon lá lốt, sticky rice, and Phúc Quốc pepper sauce
Barbaresco Riserva, "Micca", Dante Rivetti, Barbaresco DOCG, Piedmont, Italy, 2001*

FISH SAUCE ICE CREAM

*Coconut ice cream, fish sauce caramel, Phu Quoc pepper, caviar, Nước Mắm perfume
Colheita Tawny Port, Niepoort, Porto, Portugal, 2008*

GUCCHI HUNT

*Grilled Kashmiri morel, goat cheese, mahali chocolate mousse, apricot confit, saffron kawa
Colheita Tawny Port, Niepoort, Porto, Portugal, 2008*

PETIT FOURS

THB 14,000 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.