



# ROOTS & REVOLUTIONS: A CULINARY JOURNEY THROUGH TIME

22 September 2025 | From 6:00 pm - 10:00 pm

Chef Dave Pynt

**SMOKED EGG TART**

Chef Eric Vildgaard

**LANGOUSTINE DUMPLING WITH FOAMY BISQUE & YUZU KOSHO**

Chef Choi Ming Fai

**SICHUAN SPICED KANPACHI TARTARE**

Chef Paul Gamauff

**PORCINI MUSHROOMS PARMESAN CHEESE SAUERKRAUT**

Chef Jimmy Ophorst

**THE KING OF THE FRUITS**

Chef Arttasit "Big" Pattanasatienkul

**CANAPÉ FOR TATLER**

**HERB MERINGUE**

*Akami tartare, betel leaf mousse, Kristal caviar*

**CRISPY TARO**

*Braised beef short ribs, black truffle*

**PERILLA SEED CROUSTADE**

*Langoustine tartare, citrus, tofu foam, crispy carrots*

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



**Chef Nattaphon “Oat” Othanawathakij**

**POTATO PAVÉ & COBIA**

*Caramelised egg cream & aged Andaman cobia*



## **WGF 2025 OPENING CEREMONY CANAPES**

### **Savoury**

#### **CANADIAN LOBSTER ROLL**

*Poached fresh Canadian lobster, mayonnaise, celery*

#### **LAMB LOLLIPOP**

*New Zealand BBQ lamb cutlets*

#### **IBERICO HAM BRUSCHETTA**

*Toasted bruschetta, garlic spread, burrata & fennel*

#### **TUNA LARB**

*Yellowfin tuna, chilli dressing, roasted rice*

#### **BUTTER CHICKEN SAMOSA**

*Crispy pastry, spiced butter chicken, yoghurt raita*

### **Sweet**

#### **RASPBERRY SORBET LOLLIPOP**

#### **ROCKY ROAD**

**THB 6,500 net**

*per person*