



CHEF CHOI MING FAI JAN

featuring

CHEF JIMMY OPHORST

23 September 2025

SOY YOGHURT

Veuve Clicquot, "Yellow Label", Brut, Reims, Champagne, France, N.V.

KING OF FRUITS

Veuve Clicquot, "Yellow Label", Brut, Reims, Champagne, France, N.V.

GEODUCK NOODLES & CLAM JUS

Koshu, "Toriibira", Grace Winery, Yamanashi, Japan, 2023

PHUKET LOBSTER & ORANGE CURRY

Chardonnay, Nanny Goat, Central Otago, New Zealand, 2023

GROUPEL & TOMATO ESSENCE

Koshu, "Misawa Vineyard", Grace Winery, Yamanashi, Japan, 2022

BEETROOT & SOURDOUGH MISO

Pinot Noir, Savigny-lès-Beaune, Domaine Cornu, Burgundy, France, 2023

AGED DUCK & HONG KONG FIG

Brunello di Montalcino, Casa Vinicola Triacca, Brunello di Montalcino DOCG, Tuscany, Italy, 2017

CASHEW FRUIT & EGG FRUIT

"Shugoro", Grace Winery, Yamanashi, Japan, N.V.

MISO CARAMEL & GOJI BERRY

"Shugoro", Grace Winery, Yamanashi, Japan, N.V.

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.