



CHEF DAVE PYNT

featuring

CHEF PRIN POLSUK

24 September 2025

Champagne Tarlant, "Zero", Brut Nature, Épernay, Champagne, France, N.V.

TYPHOON SHELTER QUAIL EGG

THAI GRISSINI AND TARAMASALATA

MIANG

SMOKED UNI, MANGO AND COCONUT

TIGER PRAWN LARB TACO

DUCK HEART PANANG CURRY

PHUKET LOBSTER

SALT-BAKED POMFRET

Pouilly-Fumé, "Clos Joanne d'Orion", Gitton Père et Fils, Loire Valley, France, 2022

Chassagne-Montrachet, Domaine Bachey-Legros, Burgundy, France, 2022

60-DAYS DRY-AGED BLACKMORES' OP RIB IN SOUTHERN STYLE CURRY

GRILLED PIGEON AND SMOKED LONGAN

Pommard, 1er Cru, "Clos de Verger", Fernand & Laurent Pillot, Burgundy, France, 2019

Tempranillo, "Reserva Selección Especial", Muga, Rioja DOCa, Spain, 2019

THAI PAVLOVA

MARSHMALLOWS

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