



CHEF ERIC VILDGAARD

featuring

CHEF MATHIAS & THOMAS SÜHRING

25 September 2025

Snacks

GREEN PEA, TOMATO, ELDERFLOWER

BLUEFIN OTORO, MYOGA & CAVIAR

BRATHERING, CUCUMBER, DILL

TAKOYAKI, HOKKAIDO UNI AND OSCIETRA CAVIAR

Rémi Leroy, Brut nature, Aube, Champagne, France, N.V. (Magnum)

Menu

ENLETA & APRICOT VINEGAR

HAMACHI, PONZU, WASABI

Vermentino-Viognier, "La Tournée", Ferraton Père et Fils, Rhône Valley, France, 2022

WILD PATE WITH PARSLEY & PISTACHIO

KING CRAB, TARRAGON, MUSSELS

Pinot Auxerrois, "H", Vieilles Vignes, Domaine Josmeyer, Alsace, France, 2018

TURBOT, SUMMER SQUASH, KOMBU, CAVIAR

LANGOUSTINE & SAKURA

"Rose-Marie", Château Le Puy, Côtes de Bordeaux, Bordeaux, France, 2023

DUCK AGED FOR 10 DAYS, BEETROOT, CHERRY, CAFÉ

Vosne Romanée, "Aux Chalandins", Domaine Audiffred, Burgundy, France, 2022

LEATHERWOOD HONEY, MILK & POLYNESIAN VANILLA

SWEET SELECTION & GRANDMA'S EGGNOG

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