

CHEF VAUGHAN MABEE

featuring

CHEF ERIC VILDGAARD

23 September 2025

BABY PAUA

BLUEFIN OTORO, MYOGA & CAVIAR

Champagne Delamotte, Brut Rosé, Côte des Blancs, Champagne, France, N.V.

MALLARD PALMATE

TAKOYAKI, HOKKAIDO UNI AND OSCIETRA CAVIAR

Sancerre, "Tradition' cuvées", Domaine Roc de l'Abbaye, Loire Valley, France, 2023

TURNIP, WILD THYME, AMISFIELD OLIVE OIL

HAMACHI, PONZU & WASABI

Pinot Gris, "Les Princes Abbés", Domaines Schlumberger, Alsace, France, 2022

BUTTERFISH, WHITEBAIT

KING CRAB, TARRAGON AND MUSSELS

Crozes-Hermitage Blanc, "Les Jalets", Paul Jaboulet Aîné, Rhône Valley, France, 2023

TRUFFLE BRIOCHE, ROCKS, PIG'S SNOUT

LANGOUSTINE & SAKURA

Crozes-Hermitage Blanc, "Les Jalets", Paul Jaboulet Aîné, Rhône Valley, France, 2023

A LAMB'S TALE

Barolo, "Brunate", Ceretto, Barolo DOCG, Piedmont, Italy, 2017

WILD PUTANGITANGI

Leatherwood Honey, Milk & Polynesian Vanilla

Godet Cognac VSOP, France

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