



CHEF GRÉGOIRE BERGER

featuring

CHEF PICHAYA “PAM” SOONTORNYANAKIJ

27 September 2025

Canapés

ILLUSION OF A TOMATO MUSHROOMS TEXTURES SHRIMP AND PLUM CURRY AND POTATO

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

CRYSTAL SHRIMPS

Yuzu, dry miso shell essence, flowers

Sancerre, “Harmonie”, Domaine Vincent Pinard, Loire Valley, France, 2022

KUAY CHUP

Pork tongue, pork gelatine broth, caviar

Chenin Blanc, Vouvray, Sec, Domaine Champalou, Loire Valley, France, 2022

BUTTER POACHED BLUE LOBSTER

Dumpling of the claws, seafood moqueca, tapioca

Chardonnay, “Hautes-Côtes-de-Nuits”, Domaine Arlaud, Burgundy, France, 2022

SEARED SPANISH OMBRINA SEABASS

Infused coconut, lemongrass, pepper

Chardonnay, “Hautes-Côtes-de-Nuits”, Domaine Arlaud, Burgundy, France, 2022

GRILLED OCTOPUS

Seaweed Mole, Smoked Tomatoes, Potatoes & Clay

Chambolle-Musigny, Domaine Amiot-Servelle, Burgundy, France, 2022

SLOW-COOKED IBERICO PORK CHEEK

Chilli, peanut, coconut, brioche

Châteauneuf-du-Pape, “La Reine Des Bois”, Domaine de la Mordorée, Rhône Valley, France, 2021 (Magnum)

OLIVE | OLIVE

Wakame oil, sour cream ice cream, Kalamata olive powder

MIGNARDISES

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