



CHEF SANTIAGO FERNANDEZ

Featuring

CHEF CHUDAREE “TAM” DEBHAKAM

26 September 2025

CORAL REEF

*Abalon yuca puff, aged squid, bamboo clam, celtuce, oyster, taro
Besserat de Bellefon, Brut Rosé, Épernay, Champagne, France, N.V.*

SEA TERRAIN

*Giant trevally, coconut, mangosteen, local seaweed, yellow chilli emulsion
Gavi, “Aureliana”, Vite Colte, Gavi DOCG, Piedmont, Italy, 2022*

DESERTED COAST

*Soft shell crab, yellow curry, langoustine, rocoto, pumpkin
I Fiori di Leonie, “MYÓ”, Zorzettig, Friuli Venezia Giulia DOC, Italy, 2020*

COLD SEA WATER

*Scallops, tiger's milk, akasuginori
Pouilly-Fuissé, 1er Cru, “La Maréchaude”, Domaine Buisson-Charles, Burgundy, France, 2021*

ANDEAN PLAINS

*Sweetbreads, panca, choclo corn
Pinot Noir, Fixin Rouge, Les Terres De Philéandre, Burgundy, France, 2021*

WOODS IN THE HIGHLANDS

*Khlong Pai Farm duck, rice porridge, huatia, uchucuta sauce
Barolo Riserva, “Essenze”, Vite Colte, Barolo DOCG, Piedmont, Italy, 2008*

AMAZONIA

Cacao, macambo, copoazu, Thai chocolate, durian

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