

CHEF ALVARO CLAVIJO

1 October 2026

Snacks

SMOKED TROUT

Arracacha and fennel

Canard-Duchêne, "Cuvée Léonie", Brut, Champagne, France, N.V.

SQUID AND MACADAMIA

Palm heart and huacatay

Domaene Gobelsburg, Grüner Veltliner, Kamptal DAC, Niederösterreich, Austria, 2024

OISTE

Tonka bean, and chaucha

Au Bon Climat, Chardonnay, "Los Alamos Vineyard", Santa Barbara County, United States, 2022

TUNA AND SEA URCHIN

Tree tomato and turmeric

The Crossings, Pinot Gris, Awatere Valley, Marlborough, New Zealand, 2023

Menu

HEB HAM

Rice and seaweed

Domaine Bitouzet-Prieur, "Clos des Chênes", Volnay 1er Cru, Burgundy, France, 2018

HORSERADISH

ARRACACHA

Miso y naranja agria

Domaine du Clos Naudin, Chenin Blanc, "Foreau", Moelleux, Vouvray, Loire Valley, France, 2018

THB 15,200 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