

CHEF GIACOMO PRIMANTE

featuring

CHEF ZEE YUNZE ZHENG

featuring

CHEF THANH VUONG VO

3 October 2026

Snacks

WATERMELON, BLUEFIN TUNA AKAMI AND GREEN CHILLI

PORK DONBURI, SHIITAKE, PEAS

SARDINE HEAD AND TOM YUM

Michel Gonet, Fravaux, "Le Varlan", Blanc de Noirs, Extra Brut, Champagne, France, N.V.

Starters

VIETNAMESE HERB, PICKLED LANGOUSTINE AND BASIL SORBET

BLUE LOBSTER, DAIKON FRITTER AND TIMUT PEPPER

PIZZA SOI, FRIED PIZZA DOUGH AND KHAO SOI CURRY

Julien Schaal, Riesling, "Calcaire", Rosacker Grand Cru, Alsace, France, 2024

Mid-Courses

KINMEDAI, YOUNG TAMARIND, MARIGOLD FOAM

BOTAN EBI, CONGEE, MUSHROOM

PLIN PORK LAAB, HERB, PARMESAN SAUCE

Potinet-Ampeau, "Clos des Chênes", Volnay 1er Cru, Burgundy, France, 2011

Main Courses

GEODUCK, JELLY COCONUT, CAVIAR KRISTAL

TURBOT, SEAFOOD RAGU, VEG SAUCE SAMIS

SWEETBREAD TOPINAMBUR, TAMARIND

Nada Fiorenzo, Barbaresco, "Rombone", Barbaresco DOCG, Piedmont, Italy, 2020

Dessert

APPLE HERBS SORBET, YOGHURT FOAM, CUMIN

Domaine Lise & Bertrand Jousset, "Sur le Fil", Moelleux, Montlouis-sur-Loire, Loire Valley, France, 2018

Petit Fours

AMBARELLA AND SHRIMP SALT

NAMA CHOCOLATE AND EVAPORATED MILK

TARTLET AND SPICED THAI TEA GANACHE

THB 19,200 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