

CHEF JOSIAH CITRIN

featuring

CHEF PAUL GAMAUF

featuring

CHEF ARNAUD DUNAND

3 October 2026

Canapés

SMOKED TROUT, ROE AND DILL

CARROT-BEIGNET, SMOKEY PORK FILLING, PICKLED CARROT, CHIVE MAJO, HERBS

UNI CROMESQUI SANTA BARBARA AND HOKKAIDO, FERMENTED YUZU HONEY

Champagne Montaudon, Brut Réserve Première, Reims, Champagne, France, N.V.

First Course

FORONO, EEL AND HORSERADISH

Steiner, Riesling, "Elsbourg", Alsace, France, 2021

Second Course

TOPINAMBOURS, OSIETRA CAVIAR, BUTTERMILK

Steiner, Riesling, "Elsbourg", Alsace, France, 2021

Third Course

LANGOUSTINE, CUCUMBER DASHI BEURRE BLANC

Domaine Éric Louis, Pouilly-Fumé, Loire Valley, France, 2022

Fourth Course

PIKE PERCH OR SEABASS, CABBAGE, HARISSA

Whitehaven, Pinot Noir, "Greg", Marlborough, New Zealand, 2020

Fifth Course

HAY-BAKED LAMB

Lipstick peppers, eggplant, walnuts and jus d'agneau

Château Pontac Lynch, Margaux, Bordeaux, France, 2019

Sixth Course

FIGS, MONDEUSE, CASSIS

Mignardise

GATEAU, SHISO, PRUNE PLUM

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