

CHEF ALVARO CLAVIJO
featuring
CHEF CHUMPOL JANGPRAI

2 October 2026

Snack

SMOKED TROUT

Arracacha and fennel

COCONUT RICE PANCAKE

Premium caviar

Delamotte, Brut, Côte des Blancs, Champagne, France, N.V.

TOM YUM LOBSTER CROQUETTE

Tom Yum Essence

Cà dei Frati, "I Frati", Lugana DOC, Lombardy, Italy, 2024

SQUID AND MACADAMIA

Palm heart and huacatay

Cà dei Frati, "I Frati", Lugana DOC, Lombardy, Italy, 2024

WAGYU KOI

Highland herbs and seasonal mountain greens

Domaine Roc de l'Abbaye, Pouilly-Fumé, Loire Valley, France, 2024

TUNA AND SEA URCHIN

Tree tomato and turmeric

Domaine Roc de l'Abbaye, Pouilly-Fumé, Loire Valley, France, 2024

SCALLOP TOM KHA CAPPUCINO

Young coconut, galangal and Thai herbs

Domaine Faiveleyes, Chardonnay, "Villeranges" Rully, Burgundy, France, 2023

HEB HAM

Rice and seaweed

Domaine Faiveleyes, Chardonnay, "Villeranges" Rully, Burgundy, France, 2023

Menu

RED GROUPER

Roasted chilli emulsion, herb-infused fish noodles

Domaine Faiveleyes, Pinot Noir, "La Framboisière", Monopole, Mercurey, Burgundy, France, 2023

CHARCOAL-GRILLED THAI A5 WAGYU

Wild jungle curry jus, black garlic jasmine rice

Domaine Antonin Rodet, Beaune 1er Cru, Burgundy, France, 2022

Pre-Dessert

HORSERADISH

Dessert

NINE THAI MANGO PARFAIT

Banana leaf-grilled coconut sticky rice

Pellegrino, Zibbibo Vino Liquoroso, Terre Siciliane, Italy, N.V.

ARRACACHA

Miso y naranja agria

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