

CHEF JULIEN ROYER

30 September 2026

Snacks

ONION TART

TUNA CROUSTILLANT

KOHLRABI TACO

Champagne Mailly Grand Cru, "Les Classiques", Brut Réserve, Reims, Champagne, France, N.V.

Menu

HAND-DIVED SCALLOP

Walnut ponzu, caviar, crème fraîche

Champagne Boizel, Blanc de Noirs, "La Montagne", 1er Cru, Brut, Épernay, France, N.V.

KING CRAB RÉMOULADE

Horseradish, sugar snap peas, verberna

Schloss Johannisberger, Riesling, "Gelblack", Single Vineyard, Rheingau, Germany, 2020

LANGOUSTINE RAVIOLI

Vin jaune, shiso, leek fondue

Domaine Bruno Colin, Chardonnay, Burgundy, France, 2023

HOKKAIDO KINKI

Thai consommé, squid, Obsiblu prawns

Domaine Bruno Colin, Chardonnay, Burgundy, France, 2023

KAMPOT PEPPER-CRUSTED PIGEON

Figs, hazelnut, black garlic

Domaine Michel Gros, "Clos des Réas", Monopole, 1er Cru, Vosne-Romanée, Burgundy, France, 2023

BLANC

Amazake, Hokkaido milk, vanilla

Maison Sichel, Sauternes, Bordeaux, France, 2022

Douceurs

MATCHA MARSHMALLOW

CITRUS TARTELETTE

ISPAHAN LOLLIPOP

THB 22,000 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