

CHEF GEORGIANA VIOU

featuring

CHEF HEROS DE AGOSTINIS

featuring

CHEF CHALEE KADER

3 October 2026

Canapé

GLUTEN-FREE TARTLET WITH ADOWÊ AND GREEN BEANS

Maison L. Tramier & Fils, Crémant de Bourgogne, Brut, Burgundy, France, N.V.

Snack

BEETROOT CHIFFONADE WITH AGED COMTÉ

Besserat de Bellefon, Brut Rosé, Épernay, Champagne, France, N.V.

KAO SOY, KUI CHAI AND KAO YUM

Highlighting Thai regional street eats and snacks

Besserat de Bellefon, Brut Rosé, Épernay, Champagne, France, N.V.

Cold Starter

CURED BANANA PRAWNS, AMAEBI, TURMERIC, BITTER GOURD, PICKLED SINGLE CLOVE GARLIC AND RUBY POMELO

Vite Colte, Gavi, "Aureliana", Gavi DOCG, Piedmont, Italy, 2022

Warm Starter

MACCHERONI COOKED IN MADERA SAUCE ERITREA STEW AND 24 MONTHS AGED PARMESAN FOAM

Domaine David Duband, Chardonnay, Hautes-Côtes de Nuits, Burgundy, France, 2020

Hot Starter

A PLAY OF TEXTURES AROUND LE PUY GREEN LENTILS

Domaine David Duband, Pinot Noir, Hautes-Côtes de Nuits, Burgundy, France, 2020

Main

LICORICE AND WILD FENNEL-MARINATED VEAL FILLET, CHANTERELLES, APRICOTS AND SAFFRON

Vite Colte, Barolo, "Essenze", Barolo DOCG, Piedmont, Italy, 2018

CHICKEN MAFÉ

Vite Colte, Barolo, "Essenze", Barolo DOCG, Piedmont, Italy, 2018

Dessert

AMAZONE: RICE PUDDING ENTREMET, PAIN DE SUCRE PINEAPPLE PGI FROM BENIN

Undurraga, Sémillon-Sauvignon Blanc, "Late Harvest", Maipo Valley, Chile, 2019

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