



AMERIGO SESTI



Friday 9th and Saturday 10th September 2022 | 7.00 pm – 10.00 pm

WELCOME DRINK

Maris Gomes, Luis Pato, Bairrada DOC, Portugal, N.V.

PAPAYA SOUP

Phuket Lobster | Pickled garlic | Celery | Organic Mulberry Vinegar

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PAN-SEARED FOIE GRAS

A Lemon Balm and Fish Sauce Consommé | Tomato | Wild Rocket | Uraivan Farm Lemons

Côtes-du-Rhône Blanc, Famille Perrin, Rhône Valley, France, 2019

WHITE SEABASS

Mandarin Marmalade | Basil & Smoked Paprika Emulsion

Pinot Gris, "Cellar Selection", Sileni, Hawke's Bay, New Zealand, 2019

PIGEON BREAST

Butternut Squash Purée | Lapsang Souchong Tea Infusion

Châteauneuf du Pape "Les Sinards", Famille Perrin, Rhône Valley, France, 2017

SWEET POTATO

Black Cardamom | White Chocolate

Muscat Beaumes De Venise, Famille Perrin, Rhône Valley, France, 2019

Sommelier: Pakin Chermue

THB 6,500++

per person including wine pairing

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PRESTIGE



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*Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax
Some items stated on the menu may change on the day of the event based on product availability*