



SUGIO YAMAGUCHI



Thursday 8th, Friday 9th and Saturday 10th September 2022 | 7.00 pm – 10.00 pm

GINGER & GARDEN HERBS MADELEINE

Oscietra Caviar by Kaviari

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

“FLEURGETTE”

Zucchini | Wildflowers Yakitori

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

HAND PICKED VEGETABLES FROM “FARM SUK” IN A TARTELETTE

Vegetables and Herbs Grown by Pee Aor

Sauvignon, Zorzettig, Colli Orientali DOC, Friuli-Venezia Giulia, Italy, 2017

ROYALE DAURADE FROM MR THÉO IN CHIRASHI

Mélange of Aromates

Akitafuji Nigori, “Unfiltered”, Kinmon Akita, Akita, Japan

“THE TRAVELLERS”

*Wagyu Beef Filet Grade 9 | Local Seashells | Seaweed | Fried Rice Paper |
Fondant Leek | Local Shellfish*

Pinot Noir, “Corton Grand Cru”, Maison L. Tramier & Fils, Burgundy, France, 2016

LADY NATURE'S LIPSTICK

Mangosteen | Lychee | Exotic Fruits | Sorbet

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

Sommelier: Aukrit Promjorn

THB 6,500++

per person including wine pairing

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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*