



GALA DINNER WORLD GOURMET FESTIVAL

BALLROOM

Tuesday 6th September 2022 | 7.00 pm – 9.30 pm

CHEF SUGIO YAMAGUCHI

Ginger and Garden Herbs Madeleine

Oscietra Caviar by Kaviari

Cava "Anna" Blanc de Blancs Reserva Brut, Codorniu, Cava DO, Catalonia, Spain, N.V.

CHEF PETER GAST

Fillet American

Beignet | Beans | Radish | Seaweed

Furmint, "394", Almásy, Tokaj, Hungary, 2015

CHEF NICOLAS ISNARD

Red Mullet

Confit Eggplants | Galangal and Tamarind Gel | Apple and Saffron Emulsion

Verdejo-Malvasia, Discolo, Toro DO, Spain, 2018

CHEF DAVIDE CARANCHINI

Australian Lamb

Artichokes | Pecorino Cheese

Amarone della Valpolicella, Bella, Amarone Classico DOCG, Veneto, Italy, 2015

CHEF CLAIRE CLARK

Citrus Eton Mess

Meringue | Calamansi Chantilly | Lemon Posset | Freeze Dried Mandarins

| Blood Orange Jelly | Ivory White Chocolate

CHEF ANUPONG NUALCHAWEE

Petit Fours and Mignardises

THB 8,500++

per person including wine pairing

Primary Sponsors



Media Partners



Partners



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