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Wine Dinner

Set menu at THB 3,100++ | Tuesday, 19 May 2026

Amuse bouche

gambero rosso argentino con lampone e mandorle (G,N,SH)
argentinian red prawn tartare with raspberry coulis and toasted almonds

Antipasto

asparagi bianchi con capocollo e bernese (A,D,E,G,P)
white asparagus with capocollo ham and béarnaise sauce
BOURGOGNE HAUTES-CÔTES DE BEAUNE 2023

Primo

risotto alla cipolla con wagyu Kobe e spugnone (A,B,D,G)
risotto with wagyu Kobe A4 and morel mushrooms
BOURGOGNE HAUTES-CÔTES DE BEAUNE 2023

Secondo

polipo brasato con grissini e broccoli (A,D,F,G,SH)
braised octopus with grissini crust, broccoli cream, calamari emulsion
PERNAND-VERGELESSES 2023

or

secreto iberico con melanzane e polenta al gorgonzola (A,D,E,P)
slow-cooked iberico secreto with eggplant and gorgonzola polenta
PERNAND-VERGELESSES 2023

Dessert

formaggi con cipolla e miele (D,G,N,V)
*assorted cheese platter: spicy blue cheese D.O.P, truffle toma,
ubriaco, buffalo camembert, goat cheese*
SAVIGNY-LÈS-BEAUNE 2023

A = Alcohol B = Beef D = Dairy E = Egg F = Fish G = Gluten N = Nuts
P = Pork S = Soy SE = Sesame SH = Shellfish V = Vegetarian VG = Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT

ราคาอาหารและเครื่องดื่มไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%



BE-SPOKE FINE WINE
PROMULGATORS | PROPAGATORS | PURVEYORS