

CHEF'S TABLE II

Can be personalize for 2-10 Persons
5-Course at THB 4,500++
(Minimum spend 10,000 excludes taxes)

ENTREE

Slow Cooked Duck Salad
Curly Lettuce, Beans, Egg

SOUP

Jerusalem Artichoke Soup
Crisps & Vanilla Oil

FISH

Patagonian Toothfish
Pearl Barley, Saffron Velouté, Mussels & Fennel

MEAT

Japanese Wagyu Beef
Pomme Purée, Girolles, Green Peas, Jus

DESSERT

Raspberry - Hazelnut Crunch
Chocolate Ganache, Toasted Nuts, Forest Berry Sauce

THE SOMMELIER'S SELECTION

SPARKLING AND CHAMPAGNE

Fantinel Prosecco Extra Dry, Italy	THB 1,200 ++
Victoire Brut Prestige NV Champagne	THB 1,900 ++
Laurent-Perrier Grand Siecle Grande Cuvée	THB 9,000 ++

ROSE WINE

Mirabeau Etoile, Côtes de Provence 2017	THB 1,500 ++
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WHITE WINE

Terre Nere, Etna Bianco, Sicily 2016	THB 1,400 ++
Jean-Louis Quinson Chablis 1er Cru 2015	THB 1,700 ++
Jordan Winery Russian River Chardonnay US 2017	THB 1,800 ++
Chateau Carbonnieux, GrandCru Classé de Graves 2016	THB 3,000 ++

RED WINE

Château Bardoulet, Saint-Emilion, Grand Cru 2014	THB 1,600 ++
Luca Old Vine Uco Valley, Mendoza 2016	THB 2,100 ++
Caparzo, Brunello di Montalcino, Tuscany, Italy 2013	THB 2,900 ++
M. Chapoutier, Châteauneuf du Pape, Cotes du Rhone France 2008	THB 4,500 ++



S O F I T E L

BANGKOK SUKHUMVIT