

CHEF'S TABLE I

Can be personalize for 2-10 people
4-Course at THB 3,000++ per person

ENTREE

Slow Cooked Duck Salad
Curly Lettuce, Beans, Egg

2ND ENTREE

Wild Mushroom Risotto
Truffle, Parmesan, Champagne

MAIN COURSE

Patagonian Tooth Fish
Pearl Barley, Saffron Velouté, Mussels & Fennel

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Braised Beef Cheek
Red Wine Sauce, Pomme Puree, Baby Carrots

DESSERT

Lemon Meringue Tart
Raspberry Sorbet

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 ++

ROSÉ 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