

The Last Moon Set Dinner

Bread Basket

Assorted bread served with butter.

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Amuse Bouche

Mini lobster thermidor tartlet with crispy pancetta bite-sized creamy lobster topped with smoked pancetta and chives.

Christophe Patrice, Chablis 2023, France

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Appetizer

Scallop Carpaccio

Hokkaido scallop cured with vanilla extract served with seared salmon and caviar.

M de Minuty, Rosé, Provence, 2023, France

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Soup

Lobster Bisque

Lobster bisque served with poached lobster tails, parmesan foam.

Lucien Albrecht, Alsace, Riesling, 2022, France

Main Course

Barramundi

Seared seabass with skordalia, asparagus, herb bouquet and sauce vierge.

Matua Valley, Marlborough, Sauvignon Blanc, 2023, New Zealand

OR

Signature Filet Mignon

Australian grass-fed filet mignon with truffle mashed potato, roasted root vegetables, and pomegranate red wine jus.

Mas de La Chevaliere, Domaine Laroche, Pinot Noir, 2023, France

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Dessert

Chachoengsao mango in kombucha jelly sphere served with thap sakae coconut ice cream.

Surf & Turf 5-course menu at THB 2,500++
Wine pairing at THB 1,600++

Price is subject to a 10% service charge and prevailing VAT.