



TD

THIERRY DRAPEAU

VIE
HOTEL
BANGKOK

VIE Hotel Bangkok, MGallery by Sofitel

117/39-40 Phraya Thai Road, BTS Ratchathewi Bangkok 10400

T.02 309 3939 Email FB@viehotelbangkok.com

www.viehotelbangkok.com | www.facebook.com/viehotelbangkok



Experience the Ultimate Dining Pleasure!



Michelin Star

Chef Thierry Drapeau

From the Thierry Drapeau Logis de la Chabotterie
in Saint-Sulpice-le-Verdon, France



Apéritif : Louis Roederer Champagne Brut Premier NV

Henri Bourgeois "Petit Bourgeois", IGP Val de Loire, France, Sauvignon Blanc 2017

OYSTER

Lemon Soupelesse, Bottarga, Passion Fruit Gel

CRAB

Caviar, Smoked Haddock, Celery, Cucumber Rolls

Joseph Drouhin Saint Véran, Mâconnais, Bourgogne, France, Chardonnay 2013

ARTICHOKE

Parfait, Tarte Flambée, Truffle, Cured Ham, Hazelnut Oil, Parmesan Fondue

FISH

Cod Grenobloise, Lemon, Capers Parsley Juice, Ink Gnocchi

Delas, Crozes Hermitage Les Launes, Côtes-du-Rhône, France, Syrah 2016

DUCK

Caramelized Breast, Leg Confit in Cinnamon, Cocoa Jus

Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Spätlese, Mosel, Germany 2014

PRE DESSERT

Frozen Nougat with Rose Scent, Yoghurt Sorbet, Blueberry Jam, Litchi Emulsion

DESSERT

Tangerine, Flower Oil, Almond Cream, Kalamansi Vinegar

Coffee or Tea



THIERRY DRAPEAU

