

TASTING MENU

WINE PAIRING

\$110 supplement

JACQUINET-DUMEZ, 'DIALOGIE', BLANC DE NOIRS, 1 ER CRU NV

Ripe Stonefruit, Baked Tart, & Bright Citrus
Pairing w/ Uni Crab Tartlet,
Foie Gras Duck Breast Wrap, & Goi

DOMAIN JÉRÔME FORNEROT, CHAMPT TIRANT, SAINT-AUBIN 2023

Nectarine, White Peach, Flint & Fresh Citrus
Pairing w/ Chutoro Laab & Khao Mun Gai

WEINGUT GÜNTHER STEINMETZ, BRAUNEBERGER JUFFER, FEINHERB RIESLING, KABINETT 2022

Racy Acidity, Vibrant Yellow Fruit, & Generous
Minerality w/ Blanaced Sweetness
Pairing w/ Hokkaido Scallop Ceviche &
Tiger Prawn Satay

HANNA GLATZER, 'WHITE'[ORANGE], TRAMINER 2023

Lemon Oil, White Flowers, & Green Herbs
Pairing w/ Yum "Som O" & Bangkok Gai Yang

FLORENT GARAUDET, 'LES RIOTTES', MONTHELIE 1ER CRU 2022

Bright Red Berries, Mushrooms, & Persistant Finish
Pairing w/ Chilean Sea Bass Chakram Curry
& Pork Jowl

HÉTSZÖLÖ, TOKAJ ASZÚ 5 PUTTONYOS 2010

Apricot, Orange Marmalade, Honey, & Zesty Citrus
Pairing w/ Pandan Tartlet, Sweet Potato Ice Cream,
& Black Sticky Rice Cake

UNI AND CRAB TARTLET หลนปูกระທးທອງ

blue swimmer crab, Hokkaido uni, ossetra caviar

FOIE GRAS DUCK BREAST WRAP เมียงคำเบ็ดย่างดับห่าน

foie gras, miang kham, smoked duck breast

GOI ก้อยเนื้อ

northeastern Thai beef tartare, makrut lime leaves,
rice cracker

CHUTORO LAAB ลาบเหนือชูโทโร่

blue fin tuna tartare, northern Thai laab spice,
red endive

KHAO MUN GAI ข้าวมันไก่

deboned fried chicken wings, ginger sticky rice,
soy bean powder

HOKKAIDO SCALLOP CEVICHE หอยเชลล์แช่น้ำปลา

pickled watermelon rind, mint, chili watermelon
granita

TIGER PRAWN SATAY กุ้งสะเต๊ะ

pickled cucumber and red chili, curry cashew butter sauce

YUM "SOM O" ยำส้มโอ

grapefruit salad with tangerine, kumquat,
pistachios crunch and Makrut lime leaves

BANGKOK GAI YANG ไก่ย่าง

charcoal grilled chicken thigh marinated with
lemongrass, Nam Jim Jaew, charred sticky rice patty

CHILEAN SEA BASS CHAKRAM CURRY แกงชะครามปลา

salty finger, basil oil, jasmine rice

PORK JOWL ข้าวอบน้ำพริกกากหมู

baked garlic rice, spiced pork cracklings, chive

PANDAN TARTLET

SWEET POTATO ICE CREAM

BLACK STICKY RICE CAKE

EXPERIENCE A CURATED JOURNEY THROUGH
OUR MOST CELEBRATED DISHES,
AN EXPLORATION
OF SIGNATURE FLAVORS CRAFTED BY
EXECUTIVE CHEF MAX WITTAWAT AND HIS TEAM.

THANK YOU FOR JOINING US!
ขอบคุณครับ

BANGKOK
SUPPER
CLUB