

WINE PAIRING

\$110 supplement

PINOT 2017 BRUT

Pumpkin Picking • Baroque • Dried Orange Skin

BILLAUD-SIMON, 'LES VAILLONS' 1ER CRU 2023

Stargazing • Modern • Lemon Meringue

DEMARIE, 'SABBIA' ARNEIS 2023

Holiday Shopping • Soul • Cedar Candle

CA' LA BIONDA, 'CASALVEGRI' VALPOLICELLA CLASSICO SUPERIORE 2022

Desert Camping • Folk • Roasted Plum

KLEIN CONSTANTIA, 'VIN DE CONSTANCE' 2018

Beach Walk • Big Band • Hot Honey Tea

BANGKOK
SUPPER
CLUB

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

UNI AND CRAB TARTLET หลนปูกระທอง
blue swimmer crab lon, Hokkaido uni, ossetra caviar

GOI ก้อยเนื้อ
northeastern Thai beef tartare,
makrut lime leaves, rice cracker

FOIE GRAS DUCK BREAST WRAP เมี่ยงคำเปิดอย่างดับห่าน
foie gras, mieng kham, smoked duck breast

CHUTORO LAAB ลาบเหนือซูโทโร่
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