

WONDERS MENU

Chiang Mai tomato salad sorbet, "Pu Yai Daeng" fish sauce, suaeda maritima pistou, Hua Hin Caviar
Crémant D'Alsace Brut Zero, Valentin Zusslin, Alsace, France
Lanson Black Label Brut NV, Champagne, France (Surcharge of 250 THB)

Wild caught Phang-Nga giant trevally, Gran Monte Verdelho wine jelly, Thai celery fumet as a granité
Verdelho 2020, GranMonte, Khaoyai, Thailand

Surathani tiger prawns and heart of palm rosace, sweet potato and coconut rouille
Sancerre Blanc, Domaine Vacheron 2020, Loire Vallley, France

Lettuce creamed frog legs, green mango gel, smoked ham, Doi Pao tuile, black truffle
Chablis 2018, Louis Michel & Fils, Burgundy, France

Jean-Michel Lorain's signature steamed barramundi in a red port wine and truffle butter sauce
Montanet-Thoden Garance Bourgogne Rouge 2020, Burgundy, France (Organic)

Beeless Bourguignon, dehydrated vegetables and Gran monte Heritage Syrah Wine jus, carrot lardons
Château Carignan Prima 2016, Cadillac Côtes de Bordeaux, Bordeaux, France

Venison loin, glazed chestnut, velvet pioppini cream, Uraiwon farm beet, poivrade jus
Garagista 2012, Bordeaux, France

Lemon basil sorbet, Nakorn Sawan sugar dentelle, Phraya rum gelée

Prachuap Chocolate, peanut and rice praline, tamarind, candies and Nipa palm sugar caramel
Patrick Bottex Cerdon La Cueille, Burgey, France

3500 THB per person for food only
2900 THB per person for wine pairing only
(Please note that all wines from the pairing are also available by the glass)