

# MEMOIRS 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

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

Or

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

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Cauliflower and Jerusalem artichokes gratin, winter salad, radicchio chicorée and black truffle vinaigrette  
Chablis 2018, Louis Michel & Fils, Burgundy, France

Or

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

Or

Jean-Michel Lorain's signature steamed barramundi in a red port wine and truffle butter sauce  
(+ sup. 350thb)

Montanet-Thoden Garance Bourgogne Rouge 2020, Burgundy, France (Organic)

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Andaman Sea wild spotted grouper and bamboo clams, prawn's coral and safflower bouille, scent of fennel  
Macon-Charnay "Le Clos Saint Pierre" 2018, Maison Verget, Burgundy, France

Or

Doi Tung farmer's pork in three cuts, mung bean cream, macadamia, Mae Lao emulsion  
Syrah, The Orient 2018, Granmonte, Khaoyai, Thailand

Or

Venison loin, glazed chestnut, velvet pioppini cream, Uraiwan farm beet, poivrade jus  
(Surcharge of 450 THB)

Garagista 2012, Bordeaux, France

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Michel Lorain 's signature Mille-feuille with Ubon vanilla  
Petit Manseng 2016, Cabidos Saint Clément, Southwest, France

Or

Citrus and butternut squash "t-art"  
Petit Manseng 2016, Cabidos Saint Clément, Southwest, France

2900 THB per person

2200 THB per person for wine pairing only

(Please note that all wines from the pairing are also available by the glass)

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.