

Wine Dinner Menu

Food and Wine Pairing

☼ 4,000 THB++ ☼

APERITIF

☼ Domaine Boeckel, Crémant d'Alsace Blanc de Blancs Organic 2017 ☼

CAVIAR

Royal Oscietra Caviar | Blini | Langoustine | Crème Fraiche

☼ Champagne Legras et Haas, Blanc de Blancs Grand Cru NV ☼

LOBSTER

Lobster | Artichoke | Foie Gras | Green Beans | Truffle Vinaigrette | Frisée

☼ Domaine Pfister, Engelberg Riesling Grand Cru 2015 Grand Cru ☼

TURBOT

Turbot | Broccoli | Cauliflower | Hazelnut | Parmesan | Lemon Vinaigrette

☼ Domaine Agathe Bursin, Strangenberg Pinot Noir 2017 ☼

GUINEA FOWL

Guinea Fowl | Celery | Carrot | Parsnip Puree | Truffle

☼ Chateau Monbrison 2008, Margaux ☼

MANGO

Stracciatella Mousse | Lychee | Yellow | Mango | Yogurt | Lemon

☼ Caprice de Bastor-Lamontagne 2012, Sauternes ☼

Terroir Wines

Savelberg



CAVIAR HOUSE
of Bangkok