



Edouard Loubet, 2 michelin star guest chef
February 4th, 2012

**Warm oysters with grilled pork, oyster leaves
and celeriac puree topped with caviar**
Zind 2006, Domaine Zind Humbrecht, France

**Rate Potatoes crushed with Vacherin cheese
and truffle "Tartiff" with white wine steam**
Viognier du Château de la Verrerie 2009, Vin de pays du Vaucluse, France

**Pan - fried red mullet with bacon, Chinese cabbage
and a light anchovy juice and orange zest**
Clos Mireille Blanc de Blancs 2008, Domaine Ott, Côtes de Provence, France

**Smoked lamb saddle with wild thyme Served
with My Grandmother gratin**
Château Roc de Cambes 2004, Côtes de Bourg, France

**Nice's citrus fruits: grapefruit granite, eucalyptus ice cream
and jasmine tea pot**
Raspberry millefeuille, white chocolate juice with rosewater.
Mousse, Light delight, Cardamon raspberry
Domaine des Bernardins 2010, Muscat de Beaumes de Venise, France

THB 4,000++ per person with wine pairing

