



CHATEAU LOS BOLDOS WINE & DINNER

FRIDAY 28TH AUGUST 2009

18:30pm wine reception
19:30pm wine presentation and dinner

Price 1,400 Baht net per guest

GOURMET MENU

Château Los Boldos Sauvignon Blanc Tradition 2008
Seared sea scallops mushroom puff pastry, black truffle sauce



Château Los Boldos Chardonnay Tradition 2007
Prawn ravioli with spinach, foamy Chardonnay emulsion



Château Los Boldos Cabernet Sauvignon Tradition 2008
Duo Australian lamb chop and Angus beef tenderloin
crushed potatoes, baby chanterelles mushroom and Cabernet vintage sauce



Château Los Boldos Merlot Tradition 2006
Mountain Saint Nectaire cheese, fine pear compote



Tropical fruit parfait, pistachio and milk caramel coulis



Arabica coffee, fine tea & petits fours

Chateau Los Boldos is a leading wine producer from Chile located at the foot of the Andes in the Rapel Valley. One of the oldest vineyards in Chile, it is known for its world-class wines. Traditional French wine-making techniques are adapted to the valley's porous and stony soil, resulting in wines of rare quality. Mom Tri's restaurants Maître-Cuisinier de France Chef Jean-Noël Lumineau created the 5-course gourmet menu for this exclusive dinner.