

Bangkok Post

Wine Dinner

MENU

COCKTAIL CANAPES

Foie gras, banana melba toast
Roularde of salmon, dill cream
Quail egg with lobster rémoulade
Charteuse melon and parma ham
Moët Chandon

STARTER

Lobster and tuna, tian of lobster, avocado and tuna tartar,
Saffron aioli, tomato caviar
Château Olivier, Grand Cru Class, Graves, Bordeaux, France 2002



SECOND COURSE

72-hour pork cheek, new Caledonia prawn, colcannon,
Crisp parma ham, sticky jus
Bodegas Faustino I, Rioja Gran Reserva, Rioja, Spain 1999



THIRD COURSE

Udon of crab, pan-roasted scallop, shellfish bisque
Leeuwin Estate, Art Series, Chardonnay, Margaret River, Australia 2009



FOURTH COURSE

Roasted rougie foie gras, cherry glace, cepes crêpe
Joseph Drouhin, Gevrey Chambertin Côte de Nuits, Burgundy, France 2010



SORBET

Passionfruit with pomelo salsa



MAIN COURSE

Sirloin Wagyu 9+, 24-hour beef short rib, Swede fondant,
Horseradish cream, beef jus
*Masi Amarone della Valpolicella Classico DOC "Vaio Armaron"
Serego Alighieri 2006CH*



CHEESE COURSE

Phillip Oliver collection, fig walnut roll
Châteaux Talbot 4eme Cru Classe, France 2007



DESSERT

Valrohna chocolate
Dow's Port Wine Vintage Port 1991



PETITS FOURS & COFFEE

Mango macaroon
Lime and lemon financier
Pistachio friand
Hazelnut sable
InterContinental blended coffee and tea



INTERCONTINENTAL
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