

# CHEF'S TABLE I

Can be personalize for 2-10 Persons  
4-Course at THB 3,000++  
(Minimum spend 10,000 excludes taxes)

## ENTREE

Slow Cooked Duck Salad  
Curly Lettuce, Beans, Egg

## 2<sup>ND</sup> ENTREE

Wild Mushroom Risotto  
Truffle, Parmesan, Champagne

## MAIN COURSE

Patagonian Tooth Fish  
Pearl Barley, Saffron Velouté, Mussels & Fennel  
----- OR -----  
Braised Beef Cheek  
Red Wine Sauce, Pomme Puree, Baby Carrots

## DESSERT

Lemon Meringue Tart  
Raspberry Sorbet

## THE SOMMELIER'S SELECTION

### SPARKLING AND CHAMPAGNE

Fantinel Prosecco Extra Dry, Italy	THB 1,200 ++
Victoire Brut Prestige NV Champagne	THB 1,900 ++
Laurent-Perrier Grand Siecle Grande Cuvée	THB 9,000 ++

### ROSE WINE

Mirabeau Etoile, Côtes de Provence 2017	THB 1,500 ++
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### WHITE WINE

Terre Nere, Etna Bianco, Sicily 2016	THB 1,400 ++
Jean-Louis Quinson Chablis 1er Cru 2015	THB 1,700 ++
Jordan Winery Russian River Chardonnay US 2017	THB 1,800 ++
Chateau Carbonnieux, GrandCru Classé de Graves 2016	THB 3,000 ++

### RED WINE

Château Bardoulet, Saint-Emilion, Grand Cru 2014	THB 1,600 ++
Luca Old Vine Uco Valley, Mendoza 2016	THB 2,100 ++
Caparzo, Brunello di Montalcino, Tuscany, Italy 2013	THB 2,900 ++
M. Chapoutier, Châteauneuf du Pape, Cotes du Rhone France 2008	THB 4,500 ++



S O F I T E L

BANGKOK SUKHUMVIT