



Hideaki Sato

Madison

Wednesday 21 – Thursday 22 September 2016

Dinner starts 7:30 pm

Menu

Welcome Drink

Premiere Bulle No.1 – Brut, Limoux, France

Sweet Corn Puffed Mousse

With Aburi Botan Shrimp, Shrimp Consommé Jelly

Champagne Palmer – Brut NV



“Black & White”

Squid “Boudin Noir”, Ratatouille, Garlic Cream

2013 Château Reynon – Blanc, Cadillac, Bordeaux, France



“Civet” Braised Abalone

With Chestnuts

Domaine Long-Depaquit Chablis 1er Cru “les Vaucopins” 2013, Burgundy, France



Wagyu Tenderloin Roasted with Hoba Leaf

Glazed with Arima Pepper Sauce

Domaine Alain Burguet Gevrey Chambertin “Mes Favorites” 2013, Burgundy, France



“Mille-Fleurs” aux Framboises

Rose~Raspberry~Red Dragon

Cœur de Bulle – Sweet NV, Limoux, France



Coffee, Tea or Decaffeinated Coffee

THB 6,900 ++

Prices are in Thai Baht, subject to service charge and applicable government tax
Some items stated on the menu may change on the day of the event based on product availability