



4-COURSE ANTONIUS CAVIAR WINE DINNER

DATE: 22ND FEBRUARY 2025 FROM 6 PM ONWARDS THB 3,500++ PER PERSON

--- CANAPES ---

Profiterole, Caviar, Mascarpone Tartlet, Crab, Caviar Blini, Squacquerone Cheese, Caviar Fojal, Metodo Classico, Extra Brut "Pitars", 2019, Friuli, Italy

--- APPETIZER ---

Avocado Mousse Smoked Salmon Roll, Palm Hearts, Oscietra Caviar Champagne, Extra Brut "Lombard", N/V, Champagne, France

--- PASTA ---

Angel Hair Scallop, Sea Urchin, Sour Cream, Chives, XV Olive Oil, Siberian Caviar Terlaner "Cantina Terlano", 2023, Alto Adige, Italy

--- SECONDO ---

Steamed Halibut
Scallop Mousseline, Champagne Veloute, Oscietra Caviar
Savigny-les-Beaune en Cote de Beaune "Lupe Cholet", 2019, Burgundy, France

--- DESSERT ---

White Chocolate-Mascarpone Mousse, Caviar, Lime Moscato, d'Asti "Massolini" 2022, Piedmont, Italy

Please let us know if you have any allergies or dietary requirements.

Prices are in Thai Baht and exclude 7% VAT and 10% Service Charge.