

White Truffle Delight



Chef Ryuki Kawasaki, chef de cuisine at Mezzaluna, uses only the finest, most delicate ingredients sourced from reputable local and international producers, along with refined handling and cooking techniques in order to design a highly premium 5 courses dinner featuring White Truffle as the masterpiece.

Kegani “Gâteaux”

Horsehair Crab, Sea Urchin, Cauliflower
Champagne J. De Telmont, Blanc de Noirs, 2012

Ezo Awabi “Risotto”

Abalone, Koshihikari, Aosa, Shio Koji
Château Olivier, Grand Cru, Bordeaux, France, 2002

Kinki & Langoustine "Duet"

Rockfish, Mirugai, Celery, Jerusalem Artichoke
Puligny Montrachet 1^{er} Cru, Remoissenet, Burgundy, France, 2016

Yellow Chicken "Ballotine"

Foie Gras, Gobo Salsify and Kyoto Leek, Hazelnut
Barolo Cerequio Riserva, Michele Chiarlo, Piedmont, Italy, 2006

Cashew Nut “Sable and Cream”

Caramel Sauce, White Miso Ice Cream
Graham's 10yrs Tawny Port, Portugal

Menu THB 12,500++

Wine Pairing THB 8,000++

All prices are exclusive of 10% service charge & 7% VAT