

‘EAST MEETS WEST COLLABORATION DINNER’

by

Chef Guangfan Mai & Chef Arnaud Dunand Sauthier

30 June 2018

at



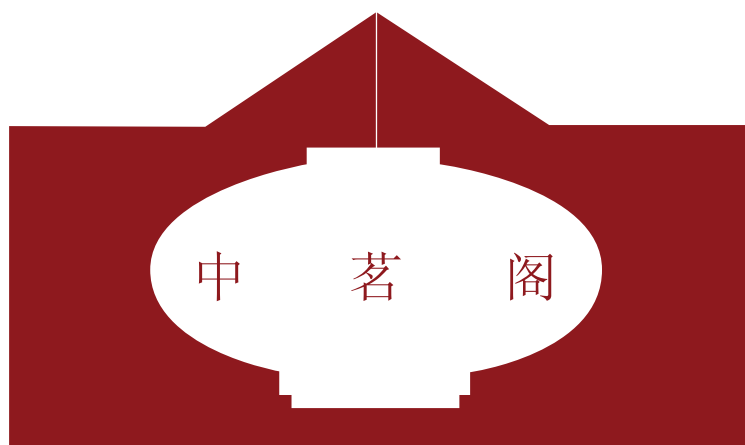
The ‘Prince of Abalone’ and a master of Cantonese cuisine, Chef Guangfan Mai is also a successful businessman in southern China. His exquisite culinary creations highlight the best ingredients from the different regions of China, with a particular focus on organic produce and sustainability.

On this very special occasion, Chef Mai will work alongside celebrated Le Normandie Chef de Cuisine Arnaud Dunand Sauthier as they prepare an exclusive ‘Four Hands Dinner’ including an exceptional pairing of fine wines.

We invite you to join us for this extraordinary culinary experience at The China House.



For more information, or to make a reservation, please contact +66 (2) 659 9000 Ext 7390



T H E C H I N A H O U S E

East Meets West Collaboration Dinner

Journey of Senses from South to North

Chef Mai

甜 - 桂花蜜河南铁棍鲜淮山

Sweet - Henan Osmanthus Honey Iron Bar Fresh Yam

酸 - 柚子汁山东海参

Sour - Grapefruit Juice mixed with Shandong Sea Cucumber

苦 - 话梅杜阮凉瓜

Bitter - Plum mixed with Dugnan Bitter Gourd

辣 - 香辣炸云南黑虎掌菌

Spicy - Deep Fried Yunnan Black Tiger Palm Fungus

咸 - 西藏黑猪火腿

Salted - Tibetan Black Pork Ham



Chef Arnaud

精选海鲜, 鱼子酱和山葵

Variation Autour de La Mer

Sea Variation, Kristal Caviar and Horseradish



檸檬香茅雪芭

Lemon and Lemongrass Sherbet



Chef Mai

王子招牌-正宗15頭南非糖心干鲍鱼配白芦筍

Prince's Signature -Authentic 15-head South African Sugar Heart Dry Abalone
with White Asparagus



Chef Arnaud

黑蒜茄子烤沙朗鸭和西柚

Canette de Challan de Madame Burgaud

Roasted Challan Duck, Eggplant, Grapefruit and Black Garlic



Chef Mai

秘制鲍粒荷葉笼仔蒸蟹饭

Steamed Mix Rice in Lotus Leaf with Crabmeat and Pieces of Abalone



Chef Arnaud

巧克力和薄荷

After Eight

Chocolate and Mint

美點雙輝

Petits Fours

Menu Degustation THB 8,888

5 glasses wine pairing THB 3,900

Prices are in Baht and inclusive of 10% service charge and applicable government tax.