



Le Normandie

CHEF DE CUISINE
ARNAUD DUNAND SAUTHIER

MANDARIN ORIENTAL, BANGKOK

BLACK WINTER TRUFFLE MENU

SAINT JACQUES DE PLONGÉE

HAND DIVE SCALLOPS, JERUSALEM ARTICHOKE



TURBOT DE PETITE PÊCHE

WILD CAUGHT TURBOT, KOLRABI



OIGNON DES CEVENNES

CEVENNES ONIONS, CONSOMMÉ



BOEUF DAVID BLACKMORE

DAVID BLACKMORE BEEF STRIPLOIN, POTATO AND WATERCRESS



MANIGODINE

MANIGODINE, TRUFFLE, WALNUT AND SALAD



CHOCOLAT ET NOISETTE

CHOCOLATE CRÉMEUX WITH HAZELNUT PRALINÉ

12,500 FOR 6 COURSES

PRICES ARE IN BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.