

'FOUR HANDS LUNCH & DINNER'

BY

CHEF BRUNO OGER & CHEF ARNAUD DUNAND SAUTHIER

5 - 7 JULY 2018

AT



Le Normandie



Chef Bruno Oger helms the 2 Michelin star La Villa Archange in southeastern France, an intimate, 26-seat gourmet restaurant that is also a member of the exclusive Relais & Châteaux global luxury portfolio.

Chef Bruno's talent and inventiveness have been widely recognized in France and around the world. He launched his career at Le Normandie at Mandarin Oriental, Bangkok in 1989, working under Georges Blanc, who was then the restaurant's signature chef. Chef Bruno has also played a major role in the Cannes Film Festival for years, producing the most important official dinners numerous times.

From 5th to 7th July, Chef Bruno and Le Normandie's Chef de Cuisine Arnaud Dunand Sauthier will join forces in the kitchen to present a series of extraordinary 'Four Hands Lunch' and 'Four Hands Dinner' with an exclusive wine pairing at Le Normandie.



For more information, or to make a reservation,
please call 02 659 9000 ext. 7399 or email mobkk-normandie@mohg.com

MENU

CANAPES

SHORTBREAD BISCUIT, SEA URCHIN AND PARMESAN CHEESE
"TRUFFADE" OF MUSHROOM PUFF
CHEF BRUNO

FOIE GRAS TERRINE, CHERRY AND JUNIPER
BONBON CARROT, CUMIN AND WILD PARSLEY
CHEF ARNAUD



NETTLE VELVET CREAM SOUP, TOMME DE SAVOIE AND WALNUT
2013 CHÂTEAU REYNON BLANC, CADILLAC, BORDEAUX, FRANCE
CHEF ARNAUD



GILLARDEAU OYSTER N2 AND PETROSSIAN CAVIAR
2014 RIESLING, LES ÉLÉMENTS, DOMAINE BOYT-GEYL, ALSACE, FRANCE
CHEF BRUNO



BRITTANY BLUE LOBSTER, BLACK RADISH AND GREEN CAPSICUM CURRY
2015 CHABLIS WILLIAM FÉVRE, BURGUNDY, FRANCE
CHEF ARNAUD



VEAL CHEST COOKED 7 HOURS, ROASTED BABY ARTICHOKE WITH HERBS
2006 CHÂTEAU PETIT FAURIE SOUTARD, ST. EMILION GRAND CRU CLASSÉ, BORDEAUX, FRANCE
CHEF BRUNO



BABA WITH STRAWBERRY, RHUBARB AND LEMON BALM
2013 CHÂTEAU DE L'ÉCOLE, BARSAC, SAUTERNES, FRANCE
CHEF ARNAUD

5 COURSES DEGUSTATION LUNCH MENU THB 4,800
3 GLASSES WINE PAIRING THB 2,000
5 GLASSES WINE PAIRING THB 3,000

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

MENU

CANAPES

SHORTBREAD BISCUIT, SEA URCHIN AND PARMESAN CHEESE
"TRUFFADE" OF MUSHROOM PUFF
CHEF BRUNO

FOIE GRAS TERRINE, CHERRY AND JUNIPER
BONBON CARROT, CUMIN AND WILD PARSLEY
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CEREAL PALET BISCUIT, SQUID AND LEMON BUTTER
CRABMEAT FROM FRANCE, CUCUMBER, STRAWBERRY AND VERBEINA
CHEF BRUNO



BRITTANY BLUE LOBSTER, BUCKWHEAT CRÊPE, GUÉMÈNE ANDOUILLE AND ARMORICAN SAUCE
2013 CHABLIS 1ER CRU, MONTÉE TONNERRE, MAISON LOUIS MICHEL, BURGUNDY, FRANCE
CHEF BRUNO



FERA FROM LEMAN, CELERIAC, CASSIS AND PIEMONT HAZELNUT
2014 RIESLING, LES ÉLÉMENTS, DOMAINE BOYT-GEYL, ALSACE, FRANCE
CHEF ARNAUD



PAN FRIED FOIE GRAS, CAULIFLOWER AND DUCK BROTH
2014 SAINT-AUBIN 1ER CRU, CLOS DU MEIX, DOMAINE HUBERT LAMY, CÔTE DE BEAUNE, BURGUNDY, FRANCE
CHEF BRUNO



ROASTED PORNIC PIGEON, ROCKET, MELON AND TIMUT PEPPER
2016 ARBOIS D.D., STÉPHANE TISSOT, JURA, FRANCE
CHEF ARNAUD



SELECTION OF CHEESES FROM THE ALPS
2004 QUINTA DO CASTRO, DOURO, PORTUGAL



FENNEL, DILL SORBET AND MEAD
CHEF BRUNO



"CABOSSE", COCOA NIB AND CHERRY GRIOTTE
2013 CHÂTEAU DE L'ÉCOLE, BARSAC, SAUTERNES, FRANCE
CHEF ARNAUD

8 COURSES DEGUSTATION DINNER MENU THB 9,200
6 GLASSES WINE PAIRING THB 5,000

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