

'FOUR HANDS LUNCH & DINNER'

30 JANUARY - 2 FEBRUARY 2019



Le Normandie



2-MICHELIN-STAR
CHEF KOJI SHIMOMURA

2-MICHELIN-STAR
CHEF ARNAUD DUNAND SAUTHIER

Chef Koji Shimomura brings strong passion and creativity in the culinary arts to his role as the highly-acclaimed chef and owner of Édition Koji Shimomura in Roppongi, Tokyo, where his delicacies feature a combination of Japanese and French flavours. With over eight years of international sophistication in France under his belt, this Japanese-born 2-Michelin-star chef's previous tenures encompass several notable restaurants in France and Asia.

From 30th January to 2nd February, indulge in an exclusive Four Hands dining experience featuring culinary stars Chef Koji Shimomura and Le Normandie's Chef de Cuisine Arnaud Dunand Sauthier as they dazzle you with incomparable French culinary excellence.



MANDARIN ORIENTAL
BANGKOK

For more information, please contact 02 659 9000 Ext 7399
or email mobkk-normandie@mohg.com



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LUNCH MENU



CANAPES DE SAISON SEASONAL CANAPES



HUÎTRE DE KUNISAKI KUNISAKI OYSTER POACHED IN SEA WATER, CITRUS



TOPINAMBOUR ET OURSIN D' HOKKAIDO VARIATION OF JERUSALEM ARTICHOKE, HOKKAIDO SEA URCHIN AND BLACK GARLIC



TRUFFE NOIRE CONSOMMÉ OF A 'SAVOY POTÉE', BLACK WINTER TRUFFLE



SAINT PIERRE DE PETIT BATEAU D' HOKKAIDO LINE CAUGHT HOKKAIDO JOHN DORY COOKED IN KADAIF LEAVES, BROCCOLI AND LEMON



AGNEAU DE LAIT DIT 'ALLAITON' MILK FED LAMB, LETTUCE, RADISH AND ANCHOVIES



CHOCOLAT ET OLIVE VARIATION OF CHOCOLATE, BLACK OLIVE AND COCOA NIB

6 COURSES DEGUSTATION MENU THB 4,500
4 GLASSES WINE PAIRING THB 2,400

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

DINNER MENU

CANAPES DE SAISON SEASONAL CANAPES



HUÎTRE DE KUNISAKI KUNISAKI OYSTER POACHED IN SEA WATER, CITRUS



OURSIN D'HOKKAIDO FRESH JAPANESE SEA URCHIN AND CAULIFLOWER



FOIE GRAS DE CANARD DES LANDES PAN FRIED DUCK FOIE GRAS, LEEK AND LOVAGE



HOMARD DE BRETAGNE ROASTED BLUE LOBSTER, BROCCOLI, PARMESAN AND BLACK WINTER TRUFFLE



TURBOT DE PETIT BATEAU LINE CAUGHT TURBOT, ONION, CELERIAC, BLACK WINTER TRUFFLE



CANARD DE CHALLANS ROASTED CHALLANS DUCK, ENDIVE AND BEETROOT



BLEU DE TERMIGNON TATIN OF TURNIP, TERMIGNON BLUE CHEESE AND CHESTNUT TREE HONEY



FRAISE DU JAPON RESTRUCTURED STRAWBERRY TART

8 COURSES DEGUSTATION MENU THB 9,200
6 GLASSES WINE PAIRING THB 5,400

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