

'FOUR HANDS LUNCH & DINNER'

BY

CHEF RICHARD EKKEBUS & CHEF ARNAUD DUNAND SAUTHIER

28 - 29 JUNE 2018



Chef Richard Ekkebus is the Culinary Director of the Landmark Mandarin Oriental, Hong Kong and is the driving force behind the highly acclaimed modern French restaurant Amber. The restaurant holds two Michelin stars (for ten consecutive years) and was ranked No. 24 in last year's prestigious World's 50 Best Restaurants.

The Dutch-born Chef Richard sources the finest ingredients in the world for his menu at Amber, which bills itself as a 'contemporary twist on classic French' cuisine. The Chef is much admired for his fresh ideas and innovative spirit.

On 28th and 29th June, Chef Richard and Le Normandie's Chef de Cuisine Arnaud Dunand Sauthier will prepare a very special 'Four Hands Lunch' and 'Four Hands Dinner' with an exclusive wine pairing. This extraordinary culinary event offers a rare opportunity to experience two of the world's top chefs working in tandem.



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

MENU

CANAPES

CROMESQUIS OF SAVOY STEW, RED WINE EMULSION
TART WITH WILD SMOKED TROUT RILLETTE, CREME FRAICHE AND TROUT ROE

CHEF ARNAUD

GREEN PITA BREAD SOUFFLÉ WITH VIOLIN ZUCCHINI, SUMMER TRUFFLE AND GREEN OLIVE TARTAR
AVOCADO AND FRESH ALMOND
DAURENKI TSAR IMPERIAL CAVIAR MACARON WITH VODKA FOAM
A LA Russe

CHEF RICHARD



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

CHEF ARNAUD



KAMCHATKA RED KING CRAB MERUS LEG 'A LA PLANCHA', GINGER EMULSION, SEA BUCKTHORN PUREE IN
HOMEMADE CRAB SOY WITH RADISH, PICKLED TURNIP AND ICE PLANT
2014 SANCERRE LUCIEN CROCHET, LOIRE, FRANCE

CHEF RICHARD



POACHED BLUE LOBSTER FROM BRITTANY, BLACK RADDISH AND GREEN CAPSICUM CURRY
2015 CHABLIS WILLIAM FÈVRE, BURGUNDY, FRANCE

CHEF ARNAUD



KURO AWABI BLACK ABALONE
WITH A SPICED CHICKPEA COMPOTE, STEWED TOMATO
CRUNCHY CELERY STALK, BRAISED PORK CHIN AND CRISPY PANCETTA
2014 BOURGOGNE PINOT NOIR AVALON, DOMAINE MARCHAND TAWSE, BURGUNDY, FRANCE

CHEF RICHARD



BARBARIE DUCK FROM MIERAL, EGGPLANT, BLACK GARLIC AND GRAPEFRUIT
2006 CHÂTEAU PETIT FAURIE SOUTARD, ST. EMILION GRAND CRU CLASSÉ, BORDEAUX, FRANCE

CHEF ARNAUD



BITTER 'KACINKOA' CHOCOLATE & TOFU GANACHE & FOAM, CACAO SORBET,
ALMOND PRALINE AND CACAO NIBS LAYERED BETWEEN CRISPY CACAO SHEETS
2013 CHÂTEAU DE L'ÉCOLE BARSAC, SAUTERNES, FRANCE

CHEF RICHARD



PETITS FOURS

ALMOND & ELDERFLOWER FINANCIER WITH HAKUHOU WHITE PEACH
'BASSAM' CHOCOLATE & MINERAL WATER GANACHE WITH LIME ZEST & COCONUT CHANTILLY
YOUNG CARROT AND AMANATSU PASTE WITH GREEN CARDAMOM

CHEF RICHARD

6 COURSES DEGUSTATION LUNCH MENU THB 5,500
4 GLASSES WINE PAIRING THB 2,200
6 GLASSES WINE PAIRING THB 3,100

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

MENU

CANAPES

CROMESQUIS OF SAVOY STEW, RED WINE EMULSION
TART WITH WILD SMOKED TROUT RILLETTE, CREME FRAICHE AND TROUT ROE

CHEF ARNAUD

GREEN PITA BREAD SOUFFLÉ WITH VIOLIN ZUCCHINI, SUMMER TRUFFLE AND GREEN OLIVE TARTAR
AVOCADO AND FRESH ALMOND

DAURENKI TSAR IMPERIAL CAVIAR MACARON WITH VODKA FOAM
A LA Russe

CHEF RICHARD



TARTIFLETTE NORMANDY VERSION

CHEF ARNAUD



KAMCHATKA RED KING CRAB MERUS LEG 'A LA PLANCHA', GINGER EMULSION, SEA BUCKTHORN PURÉE
IN HOMEMADE CRAB SOY WITH RADISH, PICKLED TURNIP & ICE PLANT

2014 SANCERRE LUCIEN CROCHET, LOIRE, FRANCE

CHEF RICHARD



KRISTAL CAVIAR, HOKKAIDO UNI, POTATO FOAM AND CHAMPAGNE SAUCE
CHAMPAGNE GEORGES LAVAL, CUMIÈRES 1ER CRU, BRUT NATURE, VALLÉE DE LA MARNE, FRANCE

CHEF ARNAUD



KURO AWABI BLACK ABALONE
WITH A SPICED CHICKPEA COMPOTE, STEWED TOMATO
CRUNCHY CELERY STALK, BRAISED PORK CHIN & CRISPY PANCETTA
2009 MOREY SAINT DENIS 1ER CRU, LES MILLANDES, DOMAINE DUJAC, BURGUNDY, FRANCE

CHEF RICHARD



ROASTED FOIE GRAS, CHERRY AND JUNIPER

SPECIAL COCKTAIL

CHEF ARNAUD



HAKOO FARM MIYAZAKI WAGYU BEEF
STRIP LOIN; DUSTED WITH DRIED RED ONION SKIN & DULSE SEAWEED POWDER
RED PEARL ONION WITH BLACK CURRANT IN A SHIRAZ REDUCTION

2010 CHÂTEAUNEUF-DU-PAPE, DOMAINE DES SÉNÉCHAUX, RHÔNE, FRANCE

CHEF RICHARD



BUFFALA BURATTA WITH 'FLEUR DE SEL' AMAO STRAWBERRIES

AMELA RUBINS CHERRY TOMATOES & BRONZE FENNEL

CHEF RICHARD



HEIRLOOM CARROTS FROM ANNIE BERTIN, BRONTE PISTACHIO

2013 CHÂTEAUDE L'ÉCOLE, BARSAC, SAUTERNES, FRANCE

CHEF ARNAUD



PETIT FOURS

ALMOND AND ELDERFLOWER FINANCIER WITH HAKUHO WHITE PEACH
'BASSAM' CHOCOLATE AND MINERAL WATER GANACHE WITH LIME ZEST AND COCONUT CHANTILLY
YOUNG CARROT & AMANATSU PASTE WITH GREEN CARDAMOM

CHEF RICHARD

8 COURSES DEGUSTATION DINNER MENU THB 9,800

6 GLASSES WINE PAIRING THB 4,900

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