Le Normandie

Chef de cuisine
Arnaud Dunand Sauthier

Mandarin Oriental, Bangkok
Thursday 24 December 2020

menu

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Foie Gras de Canard

Duck foie gras terrine, smoked eel, pear, red wine

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Crevette Carabineiros

Spanish red prawn, beetroot, green mango

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Bar de ligne des Côte Bretonnes

Wild caught seabass, artichoke, caviar

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Homard Bleu français

Blue lobster ravioli, chorizo, black lemon

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Carré de Veau de lait

Milk fed veal rack, black winter truffle, leek, onion

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Vacherin du Jura

Traditional vacherin, Sichuan jam

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Mont Blanc

Citrus, chestnut, meringue

12,500 for 7 courses
5,900 for 5 glasses Wine pairing

Prices are in Thai Baht included 10% service charge and applicable government tax.

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.