

CHEF ARNAUD DUNAND SAUTHIER CORDIALLY INVITES YOU TO LOY KRATHONG AT LE NORMANDIE A VOYAGE BETWEEN FRANCE AND THAILAND



Mandarin Oriental, Bangkok Saturday, 31 October 2020

TOURTEAU DE ROSCOFF

CRAB FROM BRITTANY, TURNIP, FISH SOUP

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CREVETTE CARABINIEROS

MEDITERRANEAN PRAWN, BEETROOT, GREEN MANGO

TURBOT DES CÔTES BRETONNES

LINE CAUGHT TURBOT, PUMPKIN, WHITE TRUFFLE

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ORMEAU JAPONAIS

HOKKAIDO ABALONE, LEEK, CLAMS

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TOURTE DE GIBIER A PLUME

GAME PIE, CELERIAC, RED CURRANT

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PLATEAU DE FROMAGE DES ALPES

SELECTION OF CHEESES FROM THE FRENCH ALPS

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VACHERIN FAÇON KRATHONG

RASPBERRY, THAI BASIL, YOGURT CREAM

7 COURSE DINNER MENU THB 10,000 5 GLASSES WINE PAIRING THB 4,900