Le Normandie

Chef de cuisine
Arnaud Dunand Sauthier

Mandarin Oriental, Bangkok
Thursday 31 December 2020

menu

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Thon Rouge

Blue fin tuna, caviar, crème fraîche

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Huître Gillardeau N°1

Gillardeau oyster N°1, coffee, bottargua

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Saint Jacques de Plongee

Hand dived scallop, grenobloise, capers

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Turbot de ligne du Guilvinec

Wild caught turbot, celeriac, sorrel

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Betterave de Annie

Organic beetroot, smoked eel consommé

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Pithivier de Gibier a Plume

Game bird pie, salsify, red currant

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Chariot de fromages des Alpes

Cheese trolley from the Alps

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Chocolat et Sarrasin

Madagascar chocolate, buckwheat, black winter truffle

25,000 for 8 courses
8,900 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.