



Le Normandie

CHEF DE CUISINE
ARNAUD DUNAND SAUTHIER

MANDARIN ORIENTAL, BANGKOK
TUESDAY 1 JANUARY 2019

MENU



FOIE GRAS DE CANARD

FOIE GRAS TERRINE, QUINCE AND KAMPOT PEPPER



SAINT-JACQUES DE PLONGÉE D'ÉCOSSE

PAN SEARED HAND DIVED SCALLOPS, LEEK AND INDIAN CURRY



TURBOT DE PETITE PÊCHE

ROASTED WILD CAUGHT TURBOT FROM BRITTANY, MUSHROOM, SHISO AND BOTTARGA

OU • OR

BŒUF WAGYU DE DAVID BLACKMORE

GRILLED WAGYU BEEF STRIPLOIN, WATERCRESS, BLACK WINTER TRUFFLE AND POTATO



MERINGUE VAPEUR À LA TRUFFE BLANCHE

STEAMED MERINGUE WITH HAZELNUT GIANDUJA AND WHITE TRUFFLE ICE CREAM

THB 4,500

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