

# 'FOUR HANDS DINNER'

by Chef Arnaud Dunand Sauthier & Chef Alessandro Frau

16 September 2017

at



After having spent the formative years of his career working in various food capitals, the experienced and well-travelled Chef Alessandro Frau settled in Phuket and opened his own restaurant – Acqua. With his unlimited inspiration and creativity, the restaurant is celebrated for its evolutionary Italian cuisine, and earlier this year, it has earned its name as Thailand's Best Upcountry Restaurant, awarded by Thailand Tattler.

In this exceptional occasion, the talented chef from the pearl of Andaman Sea and the highly acclaimed Le Normandie's Chef Arnaud Dunand Sauthier will be showcasing evolutionary Italian and contemporary French cuisine at Lord Jim's.

*We invite you to join us for this special culinary delight including French and Italian wine pairing.*



**ACQUA**  
the fine wine merchant



*Le Normandie*

For more information please contact [mobkk-restaurants@mohg.com](mailto:mobkk-restaurants@mohg.com) or +66 (2) 659 9000  
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# Menu

**Sardinian Carta da Musica bread stuffed with smoked sheep ricotta 'Mustia'**

**Fritto misto**

Chef Alessandro

**Foie gras terrine, mango and coffee  
Cromesquis of tomato and black olives**

Chef Arnaud



**Raw Sicilian Red prawns Rosso di Mazara with smoked buffalo mozzarella,  
Oscietra caviar and Sardinian sea urchin**

Chef Alessandro

Chardonnay di Toscana, Le Bruniche, Tenuta di Nozzole 2015, Tuscany, Italy



**Smoked Hamachi, cucumber, plum and blue cheese 'Val d'Aillon'**

Chef Arnaud

Chablis, Domaine Bernard Defaix 2015, Burgundy, France



**55 minutes slow cooked hen egg on Parmigiano Reggiano fondue,  
black truffle and crispy pancetta powder**

Chef Alessandro

Langhe Nebbiolo, Sottimano 2015, Piedmont, Italy



**Light chicken mousse, crayfish, mushrooms and Alp herbs**

Chef Arnaud

Bourgogne Rouge, Domaine Bernard Defaix 2015, Burgundy, France



**Fregola Sarda with Italian vongole and crustaceous**

Chef Alessandro

Trebbiano d'Abruzzo Riserva, Masciarelli Marina Cvetic 2015, Abruzzo, Italy



**Roasted wild caught sea bass from Le Guilvinec, octopus, carrot and piquillos**

Chef Arnaud

Puligny-Montrachet, Francois Carillon 2015,  
Côte de Beaune, Burgundy, France



**Wood fired roasted suckling pig, saffron and violette potatoes,  
and broad beans**

Chef Alessandro

Brunello di Montalcino, Tenuta La Fuga 2011, Tuscany, Italy



**Yellow Chartreuse baba, citrus and milk ice cream**

Chef Arnaud

Château Coutet 2002, Barsac-Sauternes, Bordeaux, France

THB 8,500 for 8 courses

Prices are in Thai Baht and subject to 10% service charge and applicable government tax