

MANDARIN ORIENTAL, BANGKOK

WELCOMES

CHEF GASTÓN ACURIO

TO



17 - 19 MAY 2018

Chef, writer, entrepreneur and one of the most important ambassadors of Peruvian cuisine in the world, Chef Gastón Acurio operates more than 45 restaurants in nine countries across 12 different brands. The celebrated restaurant Astrid y Gastón has been ranked among the world's top 20 restaurants in the prestigious "World's 50 Best Restaurants" awards for three consecutive years.

Please join us for a truly memorable dining experience between 17th and 19th May, as Chef Gastón presents his signature dishes such as 'Cebiche afrodisiaco with king crab, sea urchin, clams and scallops' from an exciting a la carte menu, in addition to an extraordinary 5-course tasting menu.

For more information, or to make a reservation,
please contact +66 (2) 659 9000 Ext 7390



Astrid & Gastón

DINNER MENU 5 COURSE

Cebiche Classico

White fish, classic leche de tigre, choclo, sweet potatoes, cancha



Tiradito Lima-Bangkok

Tuna tataki, Ají Amarillo with coconut leche de tigre, pickled sweet chilli, green papaya strings



Causa Limeña

Purple potatoes causa, king crab, avocado, quail egg, tomato and Ají Amarillo cream, salmon roe



Broccoli Pachikay

Charred broccoli, smoky red pepper sauce, Ají Amarillo Pachikay, crispy rice noodles, pickled sweet chilli



Huatia

Braised veal cheek, Ají Apanca with red wine reduction, quinoa tamales, radish and mint criolla



Mousse de Chocolate

Peruvian chocolate mousse, crispy quinoa, cacao nibs, cacao meringues

THB 3,500

Prices are in Thai Baht and subject to 10% service charge and 7% government tax

DINNER MENU 7 COURSE

Cebiche Classico

White fish, classic leche de tigre, choclo, sweet potatoes, cancha



Tiradito Nikei

Ahi tuna tataki, dashi and yellow chilli leche de tigre, avocado



Cebiche Afrodisíaco

King crab, sea urchin, clams and scallops, rocoto
and coral leche de tigre, choclo, cancha



Causa Limeña

Purple potatoes causa, king crab, avocado, quail egg, tomato
and Ají Amarillo cream, salmon roe



Pulpo Elegante

Grilled octopus, anticuchera sauce, potato cream,
black olive alioli garlic chips and roasted piquillo pepper
Or

Sudado Rompe Catre

Grouper, clams, prawns, Ají Amarillo with white wine broth,
onions, tomatoes, yucca mashed



Estofado de Cordero

Braised boneless lamb shank, quinoa tamales, pickles salad



Pie de Limón

Lime mousse, lime custard, almond crumble, Italian meringue, lime sorbet



Mousse de Chocolate

Peruvian chocolate mousse, crispy quinoa, cacao nibs, cacao meringues

THB 4,800

Prices are in Thai Baht and subject to 10% service charge and 7% government tax

A LA CARTE MENU

APPETIZERS

Cebiche Classico

White fish, classic leche de tigre, choclo, sweet potatoes, cancha
710

Cebiche Afrodisíaco

King crab, sea urchin, clams and scallops, rocoto
and coral leche de tigre, choclo, cancha
950

Tiradito Lima-Bangkok

Tuna tataki, Ají Amarillo with coconut leche de tigre, pickled sweet chilli,
green papaya strings
690

Causa Limeña

Purple potatoes causa, king crab, avocado, quail egg, tomato
and Ají Amarillo cream, salmon roe
850

Pulpo Elegante

Grilled octopus, anticuchera sauce, potato cream,
black olive alioli garlic chips and roasted piquillo pepper
900

Broccoli Pachikay

Charred broccoli, smoky red pepper sauce, Ají Amarillo Pachikay,
crispy rice noodles, pickled sweet chilli
430

MAIN COURSES

Sudado Rompe Catre

Grouper, clams, prawns, Ají Amarillo with white wine broth,
onions, tomatoes, yucca mashed
1,300

Conchitas Picantes

Grilled scallops, Ajíes and coconut milk sauce,
lentil tacu-tacu, fresh herbs salad
950

Huatia

Braised veal cheek, Ají Apanca with red wine reduction,
quinoa tamales, radish and mint criolla
750

Quinoa Chaufa

Stir fried quinoa mix, wild mushrooms
and vegetables, Chifera salad
590

SWEETS

Mousse de Chocolate

Peruvian chocolate mousse, crispy quinoa,
cacao nibs, cacao meringues
400

Pie de Limón

Lime mousse, lime custard, almond crumble,
Italian meringue, lime sorbet
400