



### A STAR-FILLED CULINARY EXPERIENCE

Mandarin Oriental, Bangkok is delighted to welcome 2-Michelin-Star Chef Maxime Gilbert from the restaurant *Écriture*, Hong Kong, as he joins forces in the kitchen with Le Normandie Chef de Cuisine Arnaud Dunand Sauthier from 16<sup>th</sup> to 17<sup>th</sup> May 2019.

Chef Gilbert combines traditional cooking techniques with exceptional ingredients from France and Japan to evince dishes of simplicity, elegance and a natural sophistication that play with power and lightness.



For more information, please contact 02 659 9000 Ext 7399  
or email [mobkk-normandie@mohg.com](mailto:mobkk-normandie@mohg.com)



*Le Normandie*

*CHEF ARNAUD DUNAND-SAUTHIER* ❀❀

*invites*

*CHEF MAXIME GILBERT* ❀❀❀

*12*

E C R I T U R E

LUNCH 6 COURSE MENU THB 4800

WINE PAIRING THB 2400

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

### *AMAEBI*

AMAEBI, OR SPOT PRAWN, IS A COLD WATER NORTHERN  
SHRIMP KNOWN AND NAMED FOR ITS SWEET TASTE



### *CAVIAR AND POTATO*

A RE-INTERPRETATION OF A CLASSIC FRENCH DISH,  
WITH FRESH SEA URCHIN AND DAURENKII CAVIAR



### *SCALLOP*

SCALLOP IS A COMMON NAME THAT IS PRIMARILY APPLIED  
TO ANY ONE OF NUMEROUS SPECIES OF SALTWATER  
CLAMS OR MARINE BIVALVE MOLLUSKS



### *TURBOT*

A SPECIES OF FLATFISH IN THE FAMILY SCOPHTHALMIDAE,  
NATIVE TO MARINE OR BRACKISH WATERS OF THE NORTH ATLANTIC



### *PIGEON MIERAL*

FROM A SMALL FARM IN THE EAST OF FRANCE  
RECOGNIZED FOR IT'S TENDER AND FLAVORFUL TASTE



### *ORIGIN CHOCOLATE*

CHOCOLATE ORIGIN FROM COCOA NIBS FROM CHIANG MAI,  
FRUITY AND NUTTY TASTE, A HOMAGE TO THAILAND



*Le Normandie*

*CHEF ARNAUD DUNAND-SAUTHIER* ❁❁

*invites*

*CHEF MAXIME GILBERT* ❁❁

*12*

E C R I T U R E

DINNER 8 COURSE MENU THB 9200

WINE PAIRING THB 5400

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

### *GREEN ASPARAGUS*

A VIBRANT, FLAVOURFUL SPRING VEGETABLE FROM SOUTH OF FRANCE,  
PRODUCED ORGANICALLY BY SYLVAIN ERHARDT IN SENAS USING



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CLAMS OR MARINE BIVALVE MOLLUSKS



### *CAVIAR*

*(SUPPLEMENT 3000THB)*

ROYAL CAVIAR CLUB HYBRID IS A BLEND OF THE PICKLED ROE OF  
MATURED 8 YEARS OLD STURGEON, 20G PER PERSON



### *BOUCHOT MUSSEL*

ARE FAMOUS FOR THEIR NUTTY AND POWERFUL TASTE,  
ORIGINALLY FROM NORMANDIE IN FRANCE



### *AKAMUTSU*

ONE OF THE FINEST WHITE MEAT FISH FROM YAMAGUCHI



### *FOIE GRAS*

AN ICON OF FRENCH CUISINE, FROM THE SOUTH WEST OF FRANCE CLOSE TO PYRENEES MOUNTAIN,  
THE IMAGE OF FRENCH GASTRONOMY AROUND THE WORLD



### *KURO AWABI*

KURO AWABI, OR ABALONE, IS AN EDIBLE MOLLUSC THAT LIVES IN WARM SEAS,  
WITH A SHALLOW EAR-SHAPED SHELL, COVERED IN MOTHER-OF-PEARL



### *BEEF BLACKMORE*

ONE OF THE MOST EXQUISITE AUSTRALIAN BEEF, FAT AND JUICY,  
RATED GRADE FIVE FOR TENDERNESS AND TASTE



### *JAPANESE CITRUS*

THIS IS A SOUR CITRUS THAT JAPANESE ARE VERY FAMILIAR WITH  
THE FRUIT IS SOFT, JUICY AND VERY SOUR WITH A DISTINCTIVE FLAVOR