

White Truffle Wine Dinner
@ SUAY Restaurant



2nd November 2019 (SAT)

THB 9,900 net @ person (limited seats)

Champagne Reception @ 7:30pm

Champagne Dangin & Fils Brut NV France
Salmon Cheese Cake & Cold Carbonara Pla Two Cracker

5-Course Wine Dinner

Verget Puligny Montrachet 1er Cru "Sous Le Puits" 2016 Burgundy France
Crab Curry Quiche Lorraine with White Truffle Hollandaise & Shaved White Truffles

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Domaine Bertheau Chambolle Musigny 2015 Burgundy France
Lobster Dim Sum in Lobster Bisque and Parmesan Chips, Salmon Caviar

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B. Giacosa Barolo Vigna La Rocche Versa 2008 Piedmont Italy (WA 96pts)
Pan Seared Foie Gras with Water Chestnut Risotto & Shaved White Truffles

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Tenuta San Guido Sassicaia 2010 Bolgheri Italy (WA 96pts)
Australian Beef Wellington, Bean Salad and Truffle Jus & Shaved White Truffles

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J.J. Prum Riesling Graacher Himmelreich Auslese 2009 Mosel Germany (WA 92pts)
Chef Noi's Surprise

Please make a PRE-PAID reservation on or before **29th October 2019 (TUE)**
either by auto-transfer into our Bangkok Bank (Branch No. 2734) Savings
A/C **618-7-10542-1** "Yves Sauboua" or by cash at our wine shop.

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