



Association
Mondiale de la
Gastronomie

Chaîne des Rôtisseurs
Bailliage National de Thaïlande
Welcome Dinner

SANEH JAAN BANGKOK
15TH MAY 2026



Michel Goner Voindey Montguyeux Bolanc de Blanc
Weingut Knoll Gruner Vetliner Loibner Federspiel 2024
Welcome Thai Mocktail

กระทงทองอกเปิดรมควันและยำสับประดไทยสามสายพันธุ์
Smoked Duck Breast with Sweet Thai Pineapple Salad in Golden Crispy Cup
Julian Schaal Riesling GC Roascker 2024

ไก่ย่างลายหินอ่อนและสาหร่ายราดซอสสะเต๊ะ
Grilled Marbled Chicken and Seaweed Topped with Curry Peanut Satay Sauce
Julian Schaal Riesling GC Roascker 2024

ซอร์เบตอำจาดผักชีไทย
Sweet and Sour Coriander Sorbet

ทองพูนน้ำพริกหนุ่มพริกชี้ฟ้าแดงย่าง ไข่ต้ม และ แคนหมู
"Nam Prik Noom" Roasted Red Chili Purée, Boiled Egg and Crispy Pork Skin in Choux Pastry
Clos Cibonne Cuvee Tradition Rose 2023

หลนกะทิปูก้อนกับดอกดาหลาและขมิ้นขาว
Coconut Cream Form with Blue Crab Meat, Torch Ginger Petal and White Turmeric
Clos Cibonne Cuvee Tradition Rose 2023

ห่อหมกปล้ำซอมน้ำ
Steamed Curry with Fish
Clos Cibonne Cuvee Tradition Rose 2023

ต้มเปรี้ยวปลาสิğunทองย่างตะไคร้
Grilled Golden Mackerel in Lemongrass and Tamarind Leaves Clear Soup

ปีกไก่โรตาสอดไส้ไก่สมุนไพรอย่างเตาถ่าน
Charcoal-Grilled Boneless Chicken Wing Stuffed with Thai Herbal Chicken Meat
Accompany By Pickle Shallot & Tamarind Sauce
Seasonal Thai Fruit Sorbet
Stephane Ogier Cote Rotie Mon Village 2022

เนื้อสันในย่างกับซอสแกงเผ็ดมะเขือเหลือง, ดอกชมจันทร์และมันหวานบด เสร์ฟพร้อมข้าวผัดมันเนื้อ
Grilled Beef Tenderloin, Yellow Eggplant Red Curry, Moon Blossom Flower and Sweet Potato Puree
Served with Beef Garlic Fried Rice
Stephane Ogier Cote Rotie Mon Village 2022

ส้มฉุน
Seasonal Fruits in Citrus Syrup with Shallot and Ginger



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**Chaîne des Rôtisseurs
Bailliage National de Thaïlande
Grand Chapitre Gala Dinner**

SINDHORN KEMPINSKI BANGKOK
16TH MAY 2026



Sindhorn
Kempinski Hotel
BANGKOK

Cocktails

Devils Egg

Smoked Salmon, Ikura & Avruga

Wagyu Beef Tataki

Aubergine, Cauliflower, Ponzu Gel

Laab Tuna

Crispy Tapioca

Marinated Tiger Prawn

Southern Style Curry

Billecart Salmon Le Reserve Methusalem

Le Dîner

Pan Seared Hokkaido Scallop

White Asparagus, Seafood Sabayonne

Domaine Nathalie & Gilles Fevre Chablis 1er Cru Vaulorent 2022 Double Magnum

Northern Style Thai Egg Custard

Red Prawn, Avruga Caviar

Billecart Salmon Le Rosé Magnum

Quail Creppinette

Foie Gras, Beetroot, Celeriac, Truffle Jus

Chateau Béausejour Bécot 1976 Imperial

Mangosteen Sorbet

Marinated Rambutan

Roasted Veal Saddle

Potato Sandwich, Baby Carrot, Morrel - Cream Sauce

Chateau La Tour Fiegac 2016 Imperial

Cheese Selection with Ticino Fig Mustard and condiments

Chumphon 70% Chocolate Mousse

Banana Compote, Young Coconut Ice Cream

Chateau Guiraud 2020 Double Magnum

Camus Private Collection Chaîne des Rôtisseurs

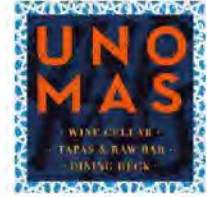
Caffé Vergnano 1882

Gryphon Tea



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Chaîne des Rôtisseurs
Bailliage National de Thaïlande
Veuve Clicquot Champagne Brunch



UNO MAS, CENTARA GRAND BANGKOK
17TH MAY 2026

Welcome Nibbles & Bakeries

Marcona almond, Mediterranean marinated olives, Truffle potato chips Breadbasket selection with mini croissants and cheese gougères

Pass Around

Beef cheek croquettes
Padron peppers
Cuchifrito

On Ice Selection

Seafood:

Maine lobster, rock lobster, tiger prawns, king crab legs, whelks,
blue crab, fresh Mediterranean mussels

Accompanied by the following sauces and dips:
Marie rose, Remoulade, Wasabi mayo, Aioli and seafood sauce

Fresh Oysters:

Cocollos Majestic, Speciales Geay, Friandise

Condiments:

American cocktail sauce, Champagne mignonette, lemon, Thai condiments

Caviars:

Avruga, anchoviar, salmon roe.

Condiments:

Parsley, shallots, lemon, melba toasts, lemon, sour cream, egg white, yolk

Smoked Fish:

Salmon gravlax, tuna

Condiments:

Parsley, capers, shallots, lemon, white egg, mustard, green mojo sauce, aioli

Sushi Station

Kobe A5 sashimi

Lobster sashimi

On the Counter

Cold Cuts: salami, copa ham, lomo, chorizo

Anchovy toast

Traditional gilda

Txistorra puff pastry

King crab tartlet

Prawn cocktail

Sea bass ceviche

Beetroot gazpacho

Tuna tartare in baby cos

Uno Mas salad

Foie gras mi-cuit tartlet



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**Chaîne des Rôtisseurs
Bailliage National de Thaïlande
Veuve Clicquot Champagne Brunch**

UNO MAS, CENTARA GRAND BANGKOK
17TH MAY 2026



Served from the Trolleys

Iberico ham, crystal bread
Spanish mussels in white wine
Txuleton Kamimura beef European cheeses
Nitrogen turrón ice cream

Made to Order

From the Sea

Zarzuela seafood soup
Scallop, jalapeno gazpacho
Octopus garlic and paprika "alli i pebre"
Lobster thermidor
Calamary in Andalusian stew
Snow fish with piquillo pepper sauce

From the Land

Pan-fried foie gras on toast, pear compote, Pedro Ximenez reduction
Fagottelli pasta filled alla carbonara
72-slow-cooked F1 Japanese beef short rib
Lamb chops and Port wine sauce

Dessert Counter

Selection of homemade mignardises, chocolates, berries and ice creams

From the Cellar

Veuve Clicquot Yellow Label N.V.
2023 Mas de Frades, Rias Baixas, Albarino
2022 Chablis Domaine Colbois, Burgundy
2018 Cerro Anon Gran Reserva DOC, Rioja
2018 Château Phélan Ségur, Grand Cru Classé, Saint-Estèphe, Bordeaux

Gin Trolley

Selection of Spanish gins

Waters

Acqua Panna
San Pellegrino

Freshly Brewed Coffee and Tea