



# All Senses

A GASTRONOMIC ODYSSEY

6 - 11 OCTOBER 2009



## "Sense of Méditerranée"

THURSDAY 8 OCTOBER 2009

**8-course dinner by Chef Kotaro and Chefs Jacques & Laurent**

Bt8,000 net per person [wine/champagne included]

Smoked duck and foie gras terrine, Kum Kuat chutney, muscat syrup  
**Louis Roederer Cristal Brut**

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Roasted langoustine with orange and spinach, lobster bisque broth  
**Sancerre La Vigne Blanche, Henri Bourgeois 2007**

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Green pea cappuccino, paprika and comté cheese on a toast  
**Sancerre La Vigne Blanche, Henri Bourgeois 2007**

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Sea bream filet with a Paimpol bean fricassee, matelote-style jus, herbal gomasio  
**Chassagne Montrachet Blanc, Joseph Drouhin 2007**

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Seared lobster medallion, light onion with thyme, potato espuma  
**Côtes Du Beaune Villages, Joseph Drouhin 2005**

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Roasted rack of lamb, fine Swiss chard tart, semoula gnocchi,  
jus reduction with curry  
**Château Canon 1994, 1er Grand Cru Classe B**

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Fig Mille feuilles with Roquefort and Muscat syrup  
**Muscat De Beaune De Venise, Chapoutier 2006**

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Crunchy meringue structure with vine peach shorbet, thin sliced of peach  
with verbena

PR Express+



**Dusit Thani**

BANGKOK

946 Rama 4 Rd., Bangkok 10500  
Direct access to BTS - Saladaeng Station and MRT - Silom Station

For more information and reservations, please call (0) 2200 9000 ext 2166 and  
E-mail: dtbkfbfr@dusit.com