

# CELLAR

with Darren Chin

Kaluga caviar tasting experience

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Crystal Pacific oyster, Ako-Hyogo

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Beignet | parmesan cream | ponzu jelly

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Crab snack "phong kari"

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"Luang neua" rice cracker | seabream tartare |  
fermented tea leaf | chickpea

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Banana blossom | aged banana vinegar |  
gambero rosso | roasted coconut

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Bone marrow | galangal chilli paste | nori | brioche

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Echo of the sea

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Wild red coral trout in "Hor mok" farce | smoked yuzu fumet |  
sayur manis and pomelo salad

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Italian carima beef | artichoke barigoule

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Mangosteen sorbet

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Muscat grape

Genmaicha | soy chiboust | light crunch meringue

OR

Chocolate – DC × 

Madagascar chocolate sorbet | citrus ganache |  
almond nougatine | speculoos base



MICHELIN  
2024