

Updated 22.09.2017 please call or email for the most up to date menu

Bunker Tasting Menu

9 Courses B 2350

Wine Pairings B 2050

We kindly request the entire table participate

Snacks

Scallop

Coconut, Coriander

Robert Weil Riesling Trocken 2015 (Rheingau, Germany)

Locally Grown...

Seasonal Vegetables from Around Thailand

Greywacke Sauvignon Blanc 2016 (Marlborough, New Zealand)

Congee

Flavors and Life from the Rice Fields

Domaine de Bellevue Muscadet 2015 (Loire Valley, France)

Tiger Prawn

Ras el Hanout, Carrots

Moreau Naudet Chablis 2015 (Burgundy, France)

Turbot

Roasted Eggplant, Fermented Soy Bean Sauce

Phillippe Alliet Chinon 2014 (Loire Valley, France)

Australian Wagyu

Sunchoke, Malted Coffee

Altos Las Hormigas Malbec 2013 (Mendoza, Argentina)

Custard Apple

Lychee Meringue, Long Peppercorn

Malagos Chocolate

Chili Chocolate Crémeux, Mango

Small

Eagle Rock Oysters, USA

Garlic, Almond, Sherry Vinegar
B 145/pc B 800/ 6pc B 1500/dz

Butter Lettuce and French Bean Salad

Horseradish Cream, Pecorino, Jalapeno B 325

Madai Snapper Crudo

Anise Puree, Yuzu Kosho, Bonito Vinaigrette B 375

Scallop Sashimi

Frisée, Pickled Mushrooms, Black Truffle Vinaigrette B 400

Grilled Beef Tongue and Snails

Parsley Froth, Garlic, Parsnip Puree B 475

Wagyu Beef and Beet Tartare

Tofu Cream, Parmesan, Bagel Crisps B 450

Locally Grown...

Seasonal Vegetables from Around Thailand B 375

Tomato and Stone Fruit Salad

Peanut Greens, Ricotta Salata, Cashew B 350

Creamed Corn and Tiger Prawn

Summer Squash, Oregano, Sorrel B 400

Foie Gras Dumplings

Mushrooms, Garlic Froth, Scallion B 550

Pasta

Fusilli

Tomato, Octopus, Pork Belly B 475

Veal Agnolotti

Parmesan Froth, Pickled Carrots, Fondue B 450

Black Truffle Fettuccini

Parmesan Cream, Smoked Butter B 700

Sea

Alaskan Black Cod

Rhode Island Clam Chowder, Potatoes, Celery B 775

Spanish Mackerel

Snap Peas, Sunflower Sprouts, Chanterelle B 650

Seared US Diver Scallops

Sweet Corn Succotash, Okra, Garlic B 750

Land

Tonkatsu Style Pork

Sake Kasu Ricotta, Peach, Tare Honey B 650

Organic Chicken Breast

Roasted Pumpkin, Spinach, Tomatillo B 725

Australian Lamb Chop & Shoulder

Charred Leek, Potato, Szechuan Chili Sauce B 875

Wagyu Beef Filet Mignon

Sweetbreads, Potato Dumplings, Peppercorn Sauce B 925