



For the attention of :
Bangkok, 2016

Menu proposal Minimum for 10 people.

> Menu 1

Iberic ham (Pata negra) with oli-tomato bread
Wild mushroom foam with sous vide egg and truffle oil.
Grilled sea bass with spinach and potato pure.
Foam cream Brule.

> Menu 2

Grilled goat cheese, crumble and prawns
65°C cooked egg with in champignon foam with Iberico and truffle oil
Iberico pork “presa” with polenta and greens
Cheese cake in foam

> Menu 3

Italian Burrata with Anchoive and basil oil
Prawns ceviche with mango avocado
Foie gras and mushroom risotto
Mango foam with crumble and berries

> Menu 4

Foie gras transparent salad roll
Seafood bisque with parmesan and basil oil
Grilled lamb chop with asparagus and Sichuan pepper sauce.
Yogurt sponge with raspberries

> Menu 5

Lobster tar-tar with almond milk
Lobster bisque with parmesan and basil oil
Beef tenderloin with foie gras and greens.
Yogurt sponge with with choco and raspberries

Jacobo Astray
Gula Bangkok