



Bangkok, 2016

Menu proposal

> Menu 1

Snacks

Olive Sphere
Melt eggplant with honey and miso
Clam ceviche

Starters

Transparent mix salad roll with foie gras and raspberries.
Red tuna tataki with Guacamole, mango and ponzu sauce
Mushrooms foam with 63°C sous vide egg and truffle oil.

Finish

White snapper on a potato pure and paneang sauce
Iberico pork “presa” with parmesan creamy polenta green beans and mushrooms.

Dessert

Yogurt sponge with white chocolate sauce and berries

> Menu 2

Snacks

Olive sphere
Red tuna marinated and mango
Melt egg plant with honey and miso

Starters

Transparent salad roll with foie gras and raspberries
Grilled Goat cheese with prawns and greens
Oyster Ceviche with avocado and coconut sphere

Finish

Grilled Scallop with potato pure, asparagus and crispy ham.
Grilled beef tenderloin with green beans and wild mushroom sauce

Dessert

Mango foam with white chocolate sauce, crumble and berries

> Menu 3

Snacks

Parmesan chips-stick rolls

Olive Sphere.

Yellow curry foam with crab meat and chicken

Starters

Burrata with Spanish anchovy and basil oil.

Grilled Mediterranean squid with corn and foie gras sauce.

Mushrooms foam with 63º degree cooked egg and with truffle oil.

Finish

Grilled Scallop with potato pure, asparagus and crispy ham.

Wagyu beef with parmesan creamy polenta and mushrooms.

Dessert

Yogurt sponge with white chocolate crispy coconut and berries

> Menu 4

Snacks

Olive sphere

Parmesan chips-stick rolls

Iberico ham on tomato toast

Clam ceviche

Starters

Oyster with almond sauce caviar and lemongrass air

Foie gras mousse on mango, crumble and micro greens.

Boletus Mushrooms with crispy ham and rocket

Lobster bisque with parmesan cream and basil oil.

Finish

Canadian Lobster in yellow curry with lemongrass air

Japanese Wagyu beef with green beans, potato pure and mushrooms

Dessert

Mango foam with white chocolate sauce, crumble and berries

Jacobo Astray
Gula Bangkok