



Bangkok, 2016

Cocktail Menu

> Menu 1

- Salmon and goat cheese tar-tar in canapé.
- Red tuna takaki with mango and guacamole
- Spanish mussel ceviche
- Mushrooms and shrimps omelet canapé
- Melt eggplant with miso and honey.
- Chicken-chips fingers with peanut and guacamole dip
- Marinated grilled chicken on potato pure

> Menu 2

- Olive sphere (Molecular)
- Spanish mussel ceviche
- Salmon and goat cheese tar-tar in canapé
- Red tuna tataki with mango and guacamole.
- Mushrooms foam with garlic prawns
- Melt eggplant with miso and honey
- Broken eggs with chorizo
- Chicken-chips fingers with peanut and guacamole dip
- Marinated grilled chicken on potato pure

> Menu 3

- Olive spheres (Molecular)
- Spanish mussel ceviche
- Italian Burrata with corn and prawns
- Salmon and goat cheese tar-tar in canapé.
- Red tuna Takaki with mango and guacamole.
- Melt egg plant with miso and honey

- Mushrooms foam and garlic prawns
- Broken eggs with chorizo
- Chicken-chips fingers with peanut and guacamole dip
- Beef tenderloin skewer on teriyaki sauce

> Menu 4

- Olive spheres (Molecular)
- Iberico ham “pata negra” on tomato bread
- Parmesan foam with crispy ham and basil oil
- Italian Burrata with corn and prawns
- Spanish mussel ceviche
- Morcilla and onion comfit canapé
- Salmon and goat cheese tar-tar in canapé.
- Red tuna Takaki with mango and guacamole.
- Melt egg plant with miso and honey
- Mushrooms foam and garlic prawns
- Chicken-chips fingers with peanut and guacamole dip
- Beef tenderloin skewer on teriyaki sauce