

WINE-PAIRING CHEF'S TABLE

HOKKAIDO SCALLOP

Poached scallop in orange jelly | cauliflower purée | avocado | fruit pearl
Domaine Cold River Cuvée Tradition Brut, Australia

YELLOWFIN TUNA

Seared tuna | watermelon | pesto sauce | raspberry-wasabi sorbet
Sauvignon Blanc, Pa Road, New Zealand

ROASTED PEPPERS SOUP

Three-colour pepper soup | smoked salmon | cream | shallot biscuit
Chardonnay, Penfolds, Koonunga Hills, Australia

COCONUT GRANITA

Homemade semi-frozen sorbet

CHEF APISIT'S WINNER DISH "IRON CHEF THAILAND 2021"

PHUKET LOBSTER SUNRISE & GRILLED WAGYU BEEF

Phuket lobster | spicy mayonnaise | Wagyu beef rump | truffle & black garlic
Phuket noodle with jalapeño | sautéed vegetable
Château Puy Favereau, France

SIGNATURE CRÈME BRÛLÉE

Roasted coconut | homemade kimchi | cotton candy
Cuvée Desir, France

THB 6,800 PER PERSON

Please let us know if you have any food allergies or special dietary requirements.
All prices are subject to 10% service charge and 7% government taxes.
contactfb@theslatephuket.com | www.theslatephuket.com