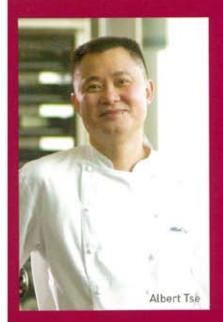
EXPERIENCE MICHELIN STAR MOMENTS 4-11 AUGUST 2011





Michelin star Master Chef Albert Tse shows why Tokyo gourmets can't get enough of his avant garde Cantonese creations, with a range of devastatingly delicious special dishes, a cooking class, and a simply exquisite wine dinner.

Do not miss Chef Tse "Baked duck and pineapple wrapped in a black sesame crêpe" and "Pan-fried Japanese beef and seasonal vegetable with Singapore soy sauce", when he excels in the best use of fresh and flavorful produce and creative modern methods of presentations

Lunch & Dinner: set lunch & dinner paired with wines and a la carte available

Cooking Class on Saturday, 6 August 2011 from 10:00 -12:00 hrs., Baht 2,150++ inclusive of set lunch.

Conrad Bangkok

All Seasons Place, 87 Wireless Road, Bangkok 10330 ConradHotels.com info@conradbangkok.com For Reservations: 0 2690 9299











晚宴套餐 WINE DINNER

師 傅 小 食 Amuse Bouche อาหารเรียกน้ำย่อย

鳳梨焼鴨配黒胡麻泊餅
Baked duck and pineapple wrapped in a black sesame crêpe
เป็ดปักกิ่ง สับปะรด ห่อแป้งงาดำ
2008 Mayerick Breechens Barossa White Blend

鶏 茸 燕 窩 羹 Chicken and potato soup with bird's nest ซุปรังนกไก่ทยงมันฟรั่ง

海 老 味 僧 椰 香 蒸 魚 Steamed white fish with coconut curry sauce ปลาทีมะนึ่งซอสแกงกะหรี่ 2008 Maverick Twins Eden Valley Chardonnay

媽 蜜 咕 嚕 和 牛 粒
Pan-fried Japanese beef and seasonal vegetable
with Singapore soy sauce
กุ้งแม่น้ำพัดชอสปูขนเซี่ยงไฮ้
2008 Maverick Breechens Barossa Red Blend

南海蟹肉菜炒飯 Fried rice with crabmeat and olive leaf pickles ข้าวพัดปู ใบหน่าเลี้ยบ

> 山 渣 烏 梅 凍 茶 Refreshment juice ซานจาและบ๊วยเย็น

牛 油 果 募 斯 拼 椰 子 雪 糕 Avocado mousse with coconut ice cream โอศกรีมมะพร้าวเสิร์ฟพร้อมอะโวคาโด

Baht 3,980 per person (with wines)
Baht 2,880++ per person (without wines)
Club Connoisseur members get 15% discount