

EXPERIENCE MICHELIN STAR MOMENTS 4-11 AUGUST 2011



Albert Tse

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

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晚宴套餐 WINE DINNER

師 傅 小 食

Amuse Bouche

อาหารเรียกน้ำย่อย

鳳 梨 燒 鴨 配 黑 胡 麻 泊 餅

Baked duck and pineapple wrapped in a black sesame crêpe

เปิดปากถึง สับปะรด ห่อแป้งงาดำ

2008 Maverick Breechens Barossa White Blend

雞 茸 燕 窩 羹

Chicken and potato soup with bird's nest

ซุปปรุงนกไก่อทัยงมันฝรั่ง

海 老 味 僧 椰 香 蒸 魚

Steamed white fish with coconut curry sauce

ปลาต้มมะพร้าวซอสแกงกะหรี่

2008 Maverick Twins Eden Valley Chardonnay

媽 蜜 咕 嚕 和 牛 粒

Pan-fried Japanese beef and seasonal vegetable

with Singapore soy sauce

กุ้งแม่น้ำผัดซอสญี่ปุ่นเชียงใหม่

2008 Maverick Breechens Barossa Red Blend

南 海 蟹 肉 菜 炒 飯

Fried rice with crabmeat and olive leaf pickles

ข้าวผัดปู ใบโหนดน้ำเลี่ยน

山 渣 烏 梅 凍 茶

Refreshment juice

ชาวจาและบ๊วยเย็น

牛 油 果 慕 斯 拼 椰 子 雪 糕

Avocado mousse with coconut ice cream

ไอศกรีมมะพร้าวเสิร์ฟพร้อมอะโวคาโด

Baht 3,980 per person (with wines)

Baht 2,880++ per person (without wines)

Club Connoisseur members get 15% discount