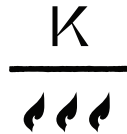


KWANN X GRANMONTE

PRESENTS

THE PAIRING  
PLAYGROUND  
*with* 4 *Guest*  
SOMMELIERS



2,500<sup>++</sup>  
/PERSON

TASTING MENU  
(5 COURSE)

1,200<sup>++</sup>  
/PERSON

WINE PAIRING  
(INCLUDES WELCOME DRINK)

All prices are in Thai Baht and subject to applicable government tax  
and 10% service charge.

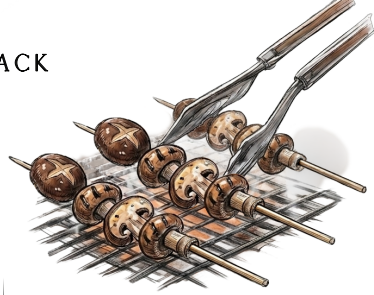
## SNACK

### GRILLED LOCAL MUSHROOM

House made Oyster Sauce Glaze,  
Crispy Garlic Chips

### YUM HOI

Medley of Local Clams, Vibrant  
Roselle Dressing, Candied  
Cashew Nuts



### MIANG NUER

Beef Wrapped in Pesto Betel Leaf,  
Citrusy Orange Dressing

## MAIN

### BEEF CURRY

Rich Red Curry served with Crispy  
Roti and House made Pickles

### NAM PRIK LAO

Smoked Chili Relish, Tiger Peanuts,  
and Hand Picked Seasonal  
Vegetables



### SKIRT STEAK

Thai Herb Marinated Skirt Steak,  
Grilled to Perfection



**GRANMONTE SPARKLING ROSÉ MÉTHODE TRADITIONNELLE BRUT**

Selected by Khun Bom Jirayu

**2<sup>nd</sup> Runner up Thailand's Best Sommelier 2025**

## APPETIZER



### BEEF TARTARE NORTHERN STYLE

Thai Herb Emulsion, Aromatic Northern Spice  
Paste, Vietnamese Coriander



**GRANMONTE ELEMENTS NATURAL WINE CHENIN BLANC**

Selected by Khun Art Phatrachot (Baan Tepa ★★)

**Thailand's Best Sommelier in French Wines 2020**



## SOUP

### RIBBON FISH SPICY CLEAR SOUP

Charred Thai Herbs,  
Umami Dried Fish Powder



**ALFRED MERKELBACH-GESCHW ALBERTZ ÜRZIGER  
WÜRZGARTEN RIESLING KABINETT**

Selected by Khun Max Suppawat (Etcha ★)

**Thailand's Best Sommelier 2024**



## DESSERT



### MODERN PIAK POON

Charcoal Black Coconut Pudding, Delicate Mille Feuille,  
Creamy Coconut Ice Cream



**GRANMONTE BUSSABA NATURAL SWEET WINE**

Selected by Khun Marc Tanapong Cannubi by Umberto Bombana,  
Dusit Thani

**Thailand's Best Sommelier 2025**