

**IWFS PHUKET
INAUGURAL DINNER 21 AUGUST 2014**

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Amouse

Tartare of Wagyu with Pearl Onion Foam on Truffle Toast
NV Rose de Saignee 1er Cru Extra Brut, LARMANDIER-BERNIER, Vertus France

Appetizer

Alaskan King Crab Claw, Diver Scallop, Tiger Prawn with Blood Orange Beurre Monte and Caviar
2013 Pinot Grigio 'Punggl', NALS MARGREID, Alto Adige Italy

Soup

Roasted Duck Bisque with Foie Gras.
2013 Gewurztraminer, COLTERENZIO, Alto Adige, Italy

Fish

Rosemary Butter Poached King Fish with Vermouth Sweet Onion and 5 Spice Red Beet Puree
2011 Chenin Blanc JOHAN REYNEKE, Stellenbosch, South Africa

Intermezzo

Curry Mango Ice Cream with Bird Nest
Sake, Shiki No JUNMAI GINJO, Kyoto Japan

Meat

Braised Veal Cheek with Turnip Puree and Truffle Prune Glaze
2009 Barolo 'Ravera' DOCG, ELVIO COGNO, Piedmont Italy

Dessert

House Smoked Cheese
Asiago
Pecorino Pienza
Primosale
2009 Barolo 'Ravera' DOCG, ELVIO COGNO, Piedmont Italy

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