

GranMonte Winemaker Dinner

Wednesday 10 June



Benjarong, Royal Thai Cuisine Restaurant invites you to enjoy a true Thai gourmet experience with the pairing of fine contemporary Thai cuisine and fine wines from the renowned Thai winery, GranMonte.

GranMonte wines have been regularly mentioned in Global Wine Reports, and in 2008, their 2006 Primavera Unwooded Chenin Blanc was listed among the Greatest Quality Wines. Enhancing your experience for the night will be the young winemaker, Ms. Visootha Nikki Lohitnavy, whose family owns the winery.

The 5-course Wine Dinner is only THB 2,200++ per person!
Dusit Wine and Dine Members pay only THB 2,000++ per person

The Wine Dinner commences at 7pm with cocktails at Benjarong Terrace.

For reservations, please call (0) 2200 9000 ext. 2699 or email: dtbbenjarong@dusit.com

5-course Wine Dinner Menu

SALAD OF JAPANESE SCALLOPS

Tossed in a mild dressing of mangosteen and lime, fresh Fin de Claire oyster, green mango salad and seaweed caviar
2008 FIORI CHENIN BLANC



ROYAL PROJECT WHITE ASPARAGUS

“Hor Mok” of Maine lobster, and crispy baby eggplants served in a light green curry
2008 PRIMAVERA CHENIN BLANC COLOMBARD



“SATAY “ INSPIRED SLICE OF FOIE GRAS

Tamarind glazed with macadamia nuts, topped with “Moo Wan” and rose apple, micro greens and beetroots
2006 PRIMAVERA SYRAH



“OB THAI” BEEF TWO WAYS

Braised short rib in Thai herb gravy, pink slice of tenderloin spiced with red chili paste, green pepper and lime leaf, Pak Wan with olive oil and baby garlic
2005 FIORI SYRAH



“CAROLINE” GOAT CHEESE

with Chiang Mai Honey

COCONUT CUSTARD & RASPBERRY TEMPTATION

Pandan pound cake croutons and spiced palm sugar syrup

Coffee or tea