



the granmonte wine dinner

5 september 2009 @ s.e.a restaurant

indulge in an evening of fine wines & gastronomic delights and meet thailand's first female enologist, winemaker visootha "nikki" lohitnavy. granmonte's exquisite new latitude wines are paired perfectly with chef alan ho's sumptuous five-course dinner menu while the seductive sounds of live saxophone complete the splendid evening.

dine with us and receive a chance to win a one-night stay in a spectacular ocean themed deluxe room with dusitD2's signature "bubbling breakfast" for two valued at thb 10,000.

our five-course menu:

- amuse bouche
artichoke 'farcis a la provençal' with asian basil and dill salad in hoi sin sauce
sakuna rose 2009
- smoked salmon and 'fromage frais' hand roll fiori
fiori chenin blanc 2009
- hokkaido scallops with leek and soy beancurd confit and sauce bouillabaisse
primavera chenin blanc / colombard 2008
- ostrich filet poached in butter, porcini mushroom ravioli, granmonte primavera syrah, lemongrass and galangal glaze
primavera syrah 2007 & 2006
- chestnut mousseline tart vanilla crème chantilly and longan with granmonte spicy syrah reduction

thb 1,000++ per person
the wine dinner commences at 7pm

conditions:
rate is subject to 10% service charge and prevailing government tax
advance reservation is required

GRANMONTE®
ASOKE VALLEY

s.e.a
south east asian cuisine