



La Chaîne des Rôtisseurs Menu  
Diner Amical  
“Dining with an Explanation”



Into The Sea  
Evason Phuket & Bon Island, Six Senses Resort & Spa  
23 January 2011

MENU

into the sea “three on line”...

tuna tasters

*Pink Champagne Lombard & Cie premier cru*

mackerel 2010 slow cooked...

quail egg, melted chilli popcorn, jamon and thai asparagus

*2008 Alsace Riesling Kentzheim Kayersberg*

62 degree pork belly in vacuum... then bbq'ed...

langoustine, beluga lentils, intensive carrot-saffron, parsley cloud

*2008 Livio Felluga Chardonnay, Ribolla, Colli Orientali del Friuli, Italy*

gin –tonic –lime CO2...

burnt cosmopolitan mellow

240 days tenderloin

garden textures, capelletti, compressed oxtail in hazelnut

*2006 Chateau Moulin Cadet, St Emillion grand cru*

berry essence...

iced goat's cheese, honeycomb foam

*Kabir, Moscato di Pantelleria, Donnafugata*

bio yoghurt.....

infused lemon grass treated like a crème brûlée with kalamansi

*Moscato d'Asti Bosc dla Rei DOCG*

*petit fours, coffee or tea.....*