



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.....