

STARTING AT UNO MAS

6 KINDS ASSORTED TAPAS

Joselito Iberian ham, declared the best ham in the world

Pa amb tomaquet, crystal bread with tomato, garlic, EVOO Arbequina

Premium Cantabrian anchovies 'Don Bocarte'

Wild mushroom croquettes with foie gras mayonnaise

Broken quail eggs, sobrasada, piquillo pepper sauce, aioli 'Huevos Rotos'

Padrones, deep fried peppers from Galicia with sea salt

A glass of sangria (red, white or sparkling)

MAIN COURSE AT RED SKY

Butter roasted whole Dover sole "Meunière"

Caramelized baby leeks and mashed potatoes

Chardonnay Luis Felipe Edwards, Central Valley, Chile

Or

American Wagyu beef short rib, potato gnocchi, mushrooms, braising liquid

Cabernet Sauvignon Luis Felipe Edwards, Central Valley, Chile

DESSERT AND CHAMPAGNE AT CRU CHAMPAGNE BAR

Chocolate cheesecake

A glass of G.H. Mumm N°1 Pink Exclusive Champagne




THB 2,999++ per person

*** 1 group per day with maximum 8 people*

Terms and conditions apply. All prices are subject to 10% service charge and 7% government tax.

For further information call dining reservations

T: 02-100-6255 E: diningcgcw@chr.co.th

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Red
sky

CRU
CHAMPAGNE BAR
— A G.H. MUMM BAR —

PROGRESSIVE DINNER

PRIX FIXE, 3 COURSE MENU

Above the clouds

Vasts unending skies

Food Enthusiasts

Sophisticated yet relaxed atmosphere

