

DÎNER EN L'HONNEUR DU PRINTEMPS
SPRING DINNER



Menu by
Michelin Star Guest Chef Gérard Royant
& **Maitre Cuisinier de France Jean-Noël Lumineau**

Mom Tri's Kitchen
25 March 2010 19:00 hrs

Wine Reception

Organic Rhône Valley wines: Coteaux du Tricastin 2007 & Viognier 2008 Pic/Chapoutier, France

Petite soupière à l'artichaut
Fine artichoke soup

Fantaisie de coquille Saint Jacques à la truffe fraîche de Provence
Sea scallop tartar, fresh black truffle from Provence
Viognier Organic 2008 Pic & Chapoutier, France

Risotto crémeux de riz noir Vénus, aux écrevisses de Thaïlande, jus corsé de crustacés
Thai crayfish black risotto, shellfish sauce
Côtes du Rhône Organic 2007 Pic & Chapoutier, France

Filet de bœuf Black Angus poêlé aux morilles, étuvé de fenouil
Fillet of black Angus beef, morel mushrooms in cream sauce, braised fennel
Château d'Arcins 2006 Haut Médoc, cru bourgeois, France

Croquant de pain d'épices à l'ananas, glace Piña colada
Pineapple gingerbread, piña colada ice cream
Jurançon Castel, France

Café Arabica, sélection de thés fins, truffe au chocolat amer et pâtes de fruits
Arabica coffee, selection of fine tea, chocolate & mignardises

Price 1,800 Baht ++ per Guest (excluding tax & service charge)
Reservation 076 333 569

fb@villaroyalephuket.com www.momtriphuket.com
Mom Tri's Kitchen at Villa Royale, 12 Kata Noi Road, Kata Noi Phuket

Wines supplied by Siam Gourmet Paradox

Mom Tri's Kitchen
at Villa Royale



Villa Royale is a personal creation of renowned artist and Harvard educated architect Mom Luang Tridhomyuth Devakul, a descendant of King Mongkut Rama IV and better known as Mom Tri. Initially Villa Royale was a private hideaway for family and friends before it was extended and opened to the general public.