

# paii

## *Valentine's set menu*

### **Amuse Bouche**

*crab meat "Kratong Thong"*

**"Pink Valentine" Hendrick's cocktail**

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### **Jean-Paul oyster**

*Paii seafood sauce espuma*

**Sauvignon blanc, Marlborough Ridge 2017, NZ**

### **Mud Crab**

*baked, Thai aromatic herbs*

**Riesling Wolf Blass Yellow Label 2017, AUS**

### **Snow Fish**

*charcoaled, green mango, roasted peanuts, coriander*

**Gewurztraminer, Domaine Zind Humbrecht 2015, Alsace, FRA**

### **Homemade Sorbet**

*raspberry, chandon rosé*

### **Giant River Prawn**

*grilled, Thai sweet basil rub*

**Sancerre Rosé, Domaine Vacheron 2017, Loire Valley, FRA**

or

### **Beef Rib**

*slow cooked, red curry sauce, basil*

**Merlot, Montiano IGP 2015, Umbria, ITA**

### **Strawberry Heart**

*strawberry yoghurt and snow sorbet*

### **Petit Fours**

**THB 6,000++/ Couple**

**Add THB 1,800++ /person for wine pairing**

The price is subject to 7% government tax and 10% service charge.