

L'éléphant

TASTING JOURNEY

Nuovo French - Thai Touches

L'ÉLÉPHANT CHIANG MAI
M. 097 970 8947

OAN PATHAPEE M.
CHEF OWNER

TASTING MENU : 2,890++
4 GLASS WINE PAIRING: 1,150 ++

AMUSE BOUCHE

Wood-Smoked Beef Tongue |
Seasonal Berry Dijon Mustard | Local Spice | Bourguignon Jus

Beetroot Confit | Passionfruit Jelly | Chiang Mai Goat Cheese | Tartlet

RED SNAPPER GRAVLAX

Pattani Red Snapper Gravlax |

Wasabi Horseradish Cream Sauce | Orange Chili Dressing

Pairing: Grifoll Declara | Cava | Brut | Organic | Macabeu, Chardonnay | N.V. | Spain

OYSTER

Poached Oyster | Coconut-Galangal Cream | Shallot Mignonette | Dill Oil

LOBSTER

Grilled Lobster Tail | Squid Ink | Basil Oil | Escalivada Sauce

Pairing: Valserrano Blanco – Bodegas de la Marquesa |

Rioja DOCa | Viura | 2023 | Spain

CLEANSER

Seasonal Fruit Sorbet | Almond | Beetroot Mousse | Orange | Longan Balsamic

CONSOMMÉ

Veal Double Broth | Beef Cheek | Quail Egg | Morel | Pickle | Tendon Chips

Pairing: Principe di Corleone | Quattro Cantì Sicilia |

Merlot, Cabernet Sauvignon | Sicilia DOC | 2022 | Italy

PIGEON

Paella | 14-Day Dry-Aged Pigeon | Black Garlic | Pineapple Pigeon Jus

LAMB

Roasted NZ Lamb Rack | Spinach | Rosemary Red Wine Jus

Pairing: Valserrano Finca Monteviejo – Bodegas de la Marquesa |

Rioja DOCa | Tempranillo, Graciano and Grenache | 2019 | Spain

CHOCOLATE

Dark Chocolate | Apricot | Genmaicha Ice Cream