

**World Awarded Sensations
Guest Chef Jonas Lundgren
3-5 September 2009
At La Scala, The Sukhothai Bangkok**



Direct from Stockholm for your gastronomic delight, we present **Bocuse D'or 2009** silver medallist **Jonas Lundgren**.

To claim his medal at "The World Championship of Gourmet Cooking", the 30-year-old culinary whiz had to prove his creativity against top chefs from all over the world on an impeccable ingredient list of Aberdeen Angus Beef, cod, scallops and wild shrimp. His still talked-about poached cod stuffed with shrimp marinated in dill and lemon was said to be sublime. With such luminaries of the culinary world as, among others, French Laundry in Napa and Bagatelle and Pierre Gagniere in Paris already on his who's who resume, his forthcoming three-day cameo at La Scala will no doubt bring him more fame and fortune throughout this fair land. **Baht 4,800++ per person (food only) and Baht 6,100++ per person (food pairing with wines).**

Smaklig måltid! That's Swedish for 'bon appetit' and just try saying that with your mouth full of Jonas's divine taste and texture revelations.

Reservations essential!

For reservations please call 66 (0) 2344 8888 extension 5736
Email: promotions@sukhothai.com



For further information or high-resolution images, please contact:

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Thank you for your continued support to The Sukhothai Bangkok



**Dining with Jonas Lundgren
La Scala
3-5 September 2009**

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6-Course Menu

Sliced Scallops "Noisette Butter" with Horseradish and Lemon
Robert Weil, Riesling Qualitastswein Trocken 2007



Bacalao "Seaweed"
Fox Creek, Sauvignon Blanc 2008



Salted Cod "Bocuse D'Or 2009" with Shrimps and Dill
Temata, Woodthorpe Chardonnay 2006



Chilled "Elderberry" from Sweden



Glazed Duck Breast with Jerusalem Artichokes and Black Pepper
Casa Marin, Pinot Noir Lo Abarca Hills 2005



Grilled and "Sotad" Fillet of Beef, Roasted Onions
Thelema, The Mint Cabernet Sauvignon 2006



Cloudberry "Bavarois" Sorbet and Salty Caramel Sauce
D. des Bernadins, Muscat de Beaumes de Venise 2004



The Sukhothai Blended Coffee or Selection of Teas
Mignardises

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