



"Taste of Gleneagles" Set Dinner Menu
29 -31 October 2009
La Scala , The Sukhothai Bangkok



Hand Dived Scallops
Seared Scallops with Sumac

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Cured Scottish Salmon
Marinated Scottish Salmon with Fennel, Orange and Vanilla

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Wood Pigeon
Sautéed Breast of Pigeon, Scottish Mushrooms, Roasted Beets and Tarragon

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Loin and Shin of Venison
Loin and Shin of Venison, Radish Dauphinoise
Roasted Chestnuts with Talisker Single Malt Whisky

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Butterscotch Brûlée
Butterscotch Brûlée, Rich Toffee Cream

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The Sukhothai Blended Coffee and Selection of Teas
Mignardises

<p>Baht 3,800++ per person (food only) Baht 5,700 per person (food with wine pairing)</p>
