

**"Taste of Gleneagles" Wine Dinner  
at La Scala , The Sukhothai Bangkok**



**Baht 4,900++ per person**

**Hand Dived Scallop**

Seared Scallop, Crumbed Roe and Sumac  
*Viognier, Les Granges de Mirabelle, M. Chapoutier 2007*  
*89 points – Robert Parker*

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**Cured Scottish Salmon**

Marinated Scottish Salmon with Fennel, Orange and Vanilla  
*Condrieu, Invitare, M. Chapoutier 2007*  
*92 points – Robert Parker*

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**Wood Pigeon**

Sautéed Breast of Pigeon, Scottish Mushrooms, Roasted Beets and Tarragon  
*Côtes du Rhône, Belleruche, M. Chapoutier 2006*  
*88 points – Robert Parker*

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**Loin and Shin of Venison**

Loin and Shin of Venison, Radish Dauphinoise  
Roasted Chestnuts with Talisker Single Malt Whisky  
*Châteauneuf-du-Pâpe, La Bernardine, M. Chapoutier 2006*  
*90 points – Robert Parker*

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**Butterscotch Brûlée**

Butterscotch Brûlée, Rich Toffee Cream  
*Muscat de Beumes de Venise, M. Chapoutier 2006*

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The Sukhothai Blended Coffee and Selection of Teas  
Mignardises