



Lertchai Treetawatchaivong and Henrik Yde – Andersen
Chef Owners of 1-Michelin Star *Kiin Kiin*
from Denmark

25-27 November 2009
at Celadon, The Sukhothai Bangkok

Kiin Kiin is the 1st Thai restaurant part-owned by a Thai to achieve a Michelin Star. This newly earned Michelin Star Thai restaurant owned by the joint chef owners **Lertchai Treetawatchaivong** and **Henrik Yde – Andersen** which achieved one star just after a year of opening. *Kiin Kiin* has received much praise from food critics for its Thai food with a modern twist with every little detail meticulously thought through, from the pre-appetizers to the plate design.



25 November Wine Dinner Night at Baht 3,300++
26-27 November Set Menu at Baht 2,800++ (food only)
Set Menu with pairing wines at Baht 3,300++

Reservations essential!
For reservations please call 66 (0) 2344 8888 Email: promotions@sukhothai.com

**** The Art of Dining is supported by Krungsri GE**

Dear Editor,

Please do let us know if you wish to meet **Chef Lertchai Treetawatchaivong** and **Chef Henrik Yde – Andersen**. For interview arrangements, further information or high-resolution photography, please contact:

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Thank you for your continued support to The Sukhothai Bangkok



Kiin Kiin Wine Dinner Night
25 November 2009
At Celadon, The Sukhothai Bangkok

Menu

Soup based on Shellfish and Galangal
[Klein Constantia, Riesling, South Africa, 2007](#)



Dim Sum served with Scallops and Danish Lumpfish Roe
Prawn Cracker Kiin Kiin



Salad with Orchids Watercress & Classic Marinated Grilled Cotton Fish
[PROTERO, Viognier, Adelaide Hills, Australia, 2007](#)



Frozen Red Curry with Lobster, Lime Leaves Salad and White Asparagus
Green Coconut Curry with Beetroot in Textures – Poached Cod Fish



Poached Egg with Holy Basil, Morning Glory and Oyster Sauce
Scallops with Carrots, Lemongrass, Tamarind and Palm Sugar
[Grosset, Pinot Noir, Clare Valley, Australia, 2007](#)
(93 points – WBM)



Quail in Coconut Milk with Chanterelle Mushrooms, Jasmine Rice



Frozen Sankria with Tapioca Pearls and Cashews
Cashew Coconut Cake with Salted Ice Cream
[Temata, Woodthorpe Sauvignon Blanc, New Zealand, 2008](#)
(89 points - Robert Parker)



The Sukhothai Blended Coffee and Selection of Teas

Petit Fours
Cashew Tarts – Salt & Pepper Biscuits – Peanut Truffles

Baht 3,300++ per person

Wine Gallery



Kiin Kiin Set Dinner
26 -27 November 2009
At Celadon, The Sukhothai Bangkok

Soup based on Shellfish and Galangal
[Klein Constantia, Riesling, South Africa, 2007](#)



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Prawn Cracker Kiin Kiin



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Petit Fours
Cashew Tarts – Salt & Pepper Biscuits – Peanut Truffles

<p>Baht 2,800++ per person for food only Baht 3,300++ per person for food paired with wines</p>
