

Pascal Barbot
Chef Owner of 3-Michelin Star *L'Astrance*
from France

2-6 March 2010
Lunch and dinner
at La Scala, The Sukhothai Bangkok



Pascal is the youngest chef ever to own a 3 Michelin Star restaurant. What's more, under his inspired tutelage, the restaurant, *L'Astrance*, earned a top score of 20/20 in *Gault Millau*, France's most influential cooking guide. All this reputedly makes *L'Astrance* one of the hardest restaurants in the world to get a reservation! At least 2 months in advance is required and they can be made via phone to the restaurant only between 10am and 3pm Paris time.

Pascal named his restaurant after a flower that grows in his native Auvergne, the mountainous centre of France. In the kitchens of *L'Astrance*, he redefines French cuisine by steering away from traditional staples like cream, butter and salt, replacing them with fresh local ingredients. His food - basic produce and meats layered with intricate flavours – reflects his humble upbringing, his extensive training and his exquisite expertise. There is no à la carte at *L'Astrance*. Everyday is a 'surprise menu'.

Pascal Barbot will close his restaurant in Paris and bring his entire chef team to be stationed at La Scala, The Sukhothai Bangkok, during 2-6 March, 2010.

Pascal Wine Dinner on 2 March 2010	Baht 8,900++/person
Pascal Lunch from 3-6 March 2010	Baht 4,900++/person (food only) Baht 5,900++/person (food paired with wines)
Pascal Dinner from 3-6 March 2010	Baht 7,900++/person (food only) Baht 9,300++/person (food paired with wines)

Limited to 40 seats per meal
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,

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www.sukhothai.com

**Dining with Pascal Barbot
Wine Dinner
At The Sukhothai Bangkok
2 March 2010**



Craquant pomme praliné pistache
Brioche, crème de truffe blanche
Pistacchio cracker with praliné and apple
White Truffle Cream with Brioche



Tarte foie gras mariné au verjus, champignons, pâte de citron rôti
Mushroom Tart & Foie Gras Marinated in Green Grape Juice, Roasted Lemon Paste
Champagne Grand Tour Sarl Philizot & Fils, NV, France



Grosse langoustine, consommé, feuilles et fleurs de Chang Mai
Jumbo Langoustine Consommé, Fresh Herbs
Flowers from Chiang Mai
Framingham, Classic Riesling, 2008, New Zealand



Asperge, amande bergamote
Green Asparagus, Bergamote and Almond dressing



Sole dorée, condiment coco, pomelo cuisiné au poivron rouge
Sautéed Dover Sole, Coconut Condiment, Pomelo and Red Capsicum
Livio Felluga, Sharjz (Chardonnay-Ribolla), 2008, Italy



Velouté de truffe noire, céleri, fondue de Parmesan
Black Truffle Velouté, Celeriac and Melted Parmesan



Canard de Challans, curry noir, aubergine au miso
Challans Duck, Black Curry and Glazed Miso Eggplant
Casanova di Neri, Brunello di Montalcino Tenuta Nuova DOCG, 2004, Italy



Sorbet piment
Chili Sorbet



Petit Vacherin, glace miel et cacao
Petit Vacherin, Honey Ice Cream and Cocoa
Tiramisu café amande
Coffee-Almond Tiramisu

Biscuit gaufrette chocolat noir
Dark Chocolate Biscuit 'Gaufrette'
Felsina, Vin Santo DOC, 2001, Italy



The Sukhothai Blended Coffee and Selection of Teas

Madeleine au miel de châtaignier
Lait de poule au jasmin
Madeleine of Chestnut Honey
Jasmin Eggnog 'Lait de Poule'

Baht 8,900++ per person

**Dining with Pascal Barbot
Set Lunch Menu
At The Sukhothai Bangkok
3-6 March 2010**



Craquant pomme praliné
Brioche, crème de truffe blanche
Pistacchio cracker with praliné and apple
White Truffle Cream with Brioche



Grosse langoustine, consommé, feuilles et fleurs de Chang Mai
Jumbo Langoustine Consommé, Fresh Herbs
Flowers from Chiang Mai
Framingham, Classic Riesling, 2008, France



Sole dorée, condiment coco, pomelo cuisiné au poivron rouge
Mushroom Tart & Foie Gras Marinated in Green Grape Juice, Roasted Lemon Paste
Livio Felluga, Sharjz (Chardonnay-Ribolla), 2008, Italy



Canard de Challans, curry noir, aubergine au miso
Challans Duck, Black Curry and Glazed Miso Eggplant
Casanova di Neri, Brunello di Montalcino Tenuta Nuova DOCG, 2004, Italy



Sorbet piment
Chili Sorbet



Petit Vacherin, glace miel et cacao
Petit Vacherin, Honey Ice Cream and Cocoa
Tiramisu café amande
Coffee-Almond Tiramisu
Biscuit gaufrette chocolat noir
Dark Chocolate Biscuit 'Gaufrette'



The Sukhothai Blended Coffee and Selection of Teas

Madeleine au miel de châtaignier
Lait de poule au jasmin
Madeleine of Chestnut Honey
Jasmin Egnog 'Lait de Poule'

<p>Baht 4,900++ per person (food only) Baht 5,900++ per person (food paired with wines)</p>

**Dining with Pascal Barbot
Set Dinner
At The Sukhothai Bangkok
3-6 March 2010**



Craquant pomme praliné pistache
Brioche, crème de truffe blanche
Pistacchio cracker with praliné and apple
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Champagne Grand Tour Sarl Philizot & Fils, NV, France



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Green Asparagus, Bergamote and Almond dressing



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Sautéed Dover Sole, Coconut Condiment, Pomelo and Red Capsicum
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Black Truffle Velouté, Celeriac and Melted Parmesan



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Chili Sorbet



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