

**Alba White Truffle
At La Scala, The Sukhothai Bangkok
3-20 December 2009**



White Truffles from Alba, Italy, will be celebrated at The Sukhothai Bangkok starting with an exclusive **Alba Truffle Gala Dinner with Frescobaldi Wines** on **3 December 2009**, and continuing through 4-20 December with an a la carte menu at La Scala.

3 December 2009

Alba Truffle Gala Dinner with Frescobaldi Wines

The Sukhothai Bangkok and Riedel Glassware from Austria proudly present a **“Riedel Tasting Night”** featuring premium glassware, **Frescobaldi wines** from Tuscany, and exquisite fresh truffle-infused cuisine.

Riedel is world-renowned for creating luxury quality crystal glassware specially designed to bring out the subtle features of specific wines and grape varieties. President of Sales Mr. Frantz Dumey will personally offer insights into the essential role played by glassware in enjoying various wines in a special tasting event.

Mr. Dumey will also comment on the Riedel glassware and six different Frescobaldi wines that have been expertly paired with different courses of an equally exquisite gourmet meal, in which The Sukhothai’s Executive Chef Nam Nguyen makes liberal use of the finest in-season truffles from Alba.

Riedel Tasting

Baht 4,700++ per person including complimentary Riedel Vitis Wineglass Tasting Set

Tartufi di Alba Dinner with Frescobaldi Wines

Baht 8,000++ per person

4-20 December 2009

Alba White Truffle Week

From 4-20 December 2009 is White Truffle Week with an a la carte menu for both lunch and dinner. Recommendations are Acquerello Risotto, Shredded Bresse Chicken Morsels, Carpaccio of Piedmont Fassone Beef, Foie Gras Ravioli with Malga Butter Emulsion.

Reservations essential!

For reservations please call 66 (0) 2344 8888 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

Alba Truffle Gala Dinner with Frescobaldi Wines at La Scala, 3 December 2009

Amuse Bouche

Baccala and Celeriac Timbale with Tartufi di Alba

Alba Truffle Degustation Menu

Ceviche of Hokkaido Scallops with Tartufi di Alba
Castello di Pomino 2007, Pomino Bianco DOC



Matsuzaka Beef Carpaccio with Arugula and Tartufi di Alba
Nipozzano Riserva 2005, Chianti Rufina DOCG
90 points – Wine Spectator



White Truffle Gnocchi with Lobster, Chanterelles and Green peas
Lucente 2005, Toscana IGT



Pink Grapefruit Granité, Espresso Gelatin and Eucalyptus



Truffle Glazed Veal Sweetbreads with Horns of Plenty
CastelGiocondo Brunello 2004, Brunello di Montalcino DOCG
95 points – Wine Spectator



“Acquerello” Rice with Egg Yolks, Natural Jus and Tartufi di Alba
CastelGiocondo Brunello 2004, Brunello di Montalcino DOCG
95 points – Wine Spectator



Marinated Nectarine, Roses, Warm Peach Cream, Apricot Sorbet



The Sukhothai Blended Coffee and Selection of Teas
Mignardises

Baht 8,000++ per person

