



duet

	Food	Pairing	Zero Proof
<b>SIGNATURE</b>	5,800	3,200	1,600
<b>DISCOVERY</b>	4,500	2,600	1,200

*For The Table*

A singular creation by the Chef,  
celebrating exceptional produce, available as a supplement.

**CAVIAR OSCIÈTRE 30g.** 3,200  
La Maison Nordique

All ingredients are seasonally selected and sourced sustainably to ensure the finest quality.

Our team is delighted to assist with any dietary preferences or requirements.

Prices are in Thai Baht, subject to 10% service charge and 7% government tax.

# *Signature Experience*

*The complete Duet by David Toutain experience.  
A composed sequence of dishes designed to be experienced  
as a whole, where seasonality, memory, and exceptional  
ingredients are expressed through French technique.*

## **ALASKAN KING CRAB, CAVIAR SHADI SCHRENKI**

Vanilla, Kaffir Lime

## **PATÉ EN CROÛTE "À LA DUET"**

Terre et Mer, Foie Gras, Kanzuri Pepper

## **CELERIAC MILLEFEUILLE, MUSHROOMS, PÉRIGORD BLACK TRUFFLE \***

Albufeira, Cazette de Bourgogne Sabayon

## **NORMANDY SCALLOP, CAULIFLOWER, XO SAUCE**

Jura Yellow Wine

## **BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA**

Homardine Sabayon

## **ULTIMUS WAGYU 6/7, TETRAGONIA, KUMQUAT**

Smoked Eel, Black Garlic

## **BRILLAT-SAVARIN, SAFFRON, BRONTE PISTACHIO \***

En Mousse, Gingerbread

## **TROU NORMAND - APPLE TATIN**

Normandy Cream, Apple Elixir

## **80% CHIANG MAI CHOCOLATE**

Buckwheat, Passion Fruit, Cocoa Nibs

### *Additional Courses (\*)*

Brillat-Savarin, Saffron, Bronte Pistachio	550
Celeriac Millefeuille, Mushrooms, Perigord Black Truffle	990

# *Discovery Experience*

*A spontaneous expression of cuisine du moment,  
guided by the market, the seasons, and the chef's creativity  
— each visit a moment shaped in time.*

## **STARTER OF THE MOMENT**

Weekly Creation Inspired by Market Seasonality

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**NORMANDY SCALLOP  
CAULIFLOWER, XO SAUCE**  
Jura Yellow Wine

OR

**PATÉ EN CROÛTE  
"À LA DUET"**  
Terre et Mer, Foie Gras  
Kanzuri Pepper

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**MAIN COURSE  
OF THE MOMENT**  
Weekly Creation Inspired by  
Market Seasonality

OR

**ULTIMUS WAGYU 6/7,  
TETRAGONIA, KUMQUAT**  
Smoked Eel, Black Garlic  
(Supplement 950)

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**BRILLAT-SAVARIN, SAFFRON, BRONTE PISTACHIO \***  
En Mousse, Gingerbread

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**80% CHIANG MAI CHOCOLATE**  
Buckwheat, Passion Fruit, Cocoa Nibs

### *Additional Courses (\*)*

Brillat-Savarin, Saffron, Bronte Pistachio

550