



FAVOLA

MICHELIN
2022

MICHELIN
2023

MICHELIN
2024

MICHELIN
2025



E. GUIGAL

An Evening in the the Rhône Valley Wine Dinner

THB 1,890 NET/PERSON

WELCOME CANAPÉS PASS AROUND

Mini Brioche Toast with Dill Crème Fraîche, Smoked Salmon, and Lemon Zest
Crispy Crostini with Ricotta, Grilled Peach, and Almond

Paired with E. Guigal Côtes du Rhône Blanc

1st COURSE

Tuna Tartare with Olive Oil and Avocado Gel on Fresh Cucumber

Paired with E. Guigal Saint-Joseph Blanc

2nd COURSE

Handmade Duck Ravioli with Orange Zest,
Black Pepper Duck Jus, and Parmigiano Foam

Paired with E. Guigal Côtes du Rhône Rouge

3rd COURSE

Australian Black Angus Beef Tenderloin with Pink Pepper,
Smoked Bone Marrow Jus, and Glazed Baby Carrot

Paired with E. Guigal Crozes-Hermitage

4th COURSE

Herb and Olive-Crusted New Zealand Lamb Loin
with Aubergine Purée, Confit Tomatoes, and Lamb Jus

Paired with E. Guigal Châteauneuf-du-Pape

5th COURSE

Dark Chocolate and Olive Oil Cake with Whipped Mascarpone,
Black Cherry Compote, and Cracked Black Pepper

Paired with E. Guigal Gigondas

Friday 20 March 2026 | From 18:30 hrs. onwards