

PERFECTLY PAIRED AUSTRALIAN WINE DINNER AT SILVER WAVES RESTAURANT, CHATRIUM HOTEL RIVERSIDE BANGKOK



High above the streets of the city Silver Waves Restaurant in Chatrium Hotel Riverside Bangkok warmly invites you to sample some delectable New World wines at our Australian Wine Dinner with an exquisite selection perfectly paired with Chef's enticingly enchanting dishes including pre-dinner canapés of Chicken Liver Parfait with Crisp Thyme and Olive Oil Bread and Asparagus, Artichoke and Pear Tart with Toasted Walnuts and Goat Cheese with a refreshing Stonefish Brut Cuvée and five courses featuring:

- Crab and Daikon Roulade with Crisp Coconut, Cashews and Citrus Dressing paired with Stonefish Sauvignon Blanc, Margaret River WA 2015.
- Savoury Lobster Custard with Scallops, Truffle Oil and Consommé paired with Stonefish Chardonnay, Margaret River WA 2012.
- Duck Breast with Smoked Aubergine, Tomatoes and Honey Anise Sauce accompanied by Stonefish Merlot, Blackwood Valley WA 2012.
- Braised Beef Cheek with Smoked Pancetta, Brussels Sprouts and Caramelized Onions complemented by Stonefish Cabernet Sauvignon, Margaret River WA 2013.
- Blue Cheese Mille Feuille with Rhubarb Chutney paired with a delightful Stonefish Reserve Shiraz, Barossa Valley SA 2012 as the perfect ending.

The Australian Wine Dinner will be held on 24th November 2016 from 6.30-9.30 p.m. and we would be delighted if you could join us.

Priced at THB 1,800 net (Chatrium Privilege Card Members THB 1,500 net).

For reservations, please call 02 307 8888 ext. 1914 or email privilegecard.chrb@chatrium.com