

DYNASTY OF TASTE

A Culinary Journey Through China

from November, 28th – 29th 2024

APPETIZER 前菜

By Chef Matthew Geng, Nan Bei, Rosewood Bangkok

捞汁皮皮虾
POACHED MANTIS SHRIMP
Premium Soy, Coriander

冰镇鲜鲍鱼
SOUTH KOREAN
ABALONE ON ICE

烟熏鲈鱼鱼子酱
SMOKED SEABASS
Caviar, Vinegar

葱油汁鲜桃仁
CHINESE WALNUT SALAD
Spring Onion Sauce, Bok Choy

SOUP 汤

By Chef Matthew Geng, Nan Bei, Rosewood Bangkok

清炖黑豚肉狮子头
DOUBLE-BOILED KUROBUTA SOUP
Pork Ball, Bok Choy

MAIN COURSE 主菜

By Chef Teng Kam Seng, Zhan Liang, Rosewood Phnom Penh

花甲丝瓜滑蛋蒸蟹钳
STEAMED KING CRAB CLAW
Clam, Egg, Luffa

浓汤焖花胶生菜胆
BRAISED FISH MAW
Chinese Lettuce

蒜辣炸生蚝
DEEP FRIED OYSTER
Garlic, Chili

瑶柱伊比利亚火腿炒饭
IBERICO FRIED RICE
Iberico Ham, Dried Scallop

By Chef Matthew Geng, Nan Bei, Rosewood Bangkok

松露酱蒸深海黄鱼
STEAMED YELLOW CROAKER FISH
Black Truffle Sauce

辣汁文火炖牛尾
SLOW COOKED OX TAIL
Baby Pumpkin, Spicy Sauce, Chili

DESSERT 甜品

By Chef Teng Kam Seng, Zhan Liang, Rosewood Phnom Penh

椰皇花旗参炖鲜百合白果
GINSENG SOUP IN COCONUT POT
Fresh Lily, Ginkgo

THB 4,800 per person

以上价格需加收10%的服务费及政府现行税率
Prices are subject to 10% service charge and 7% government tax.