

SKAL INTERNATIONAL CHIANG MAI
22 October 2020

Tea Leaf Lab

Chefs amuse bouche

Starter

Chicken and pork terrine | Mushroom ketchup | thyme marinated grapes

OR

Cured salmon Tatar | black olive jam | roasted Beetroot | lemon creme fraiche

Main Course

Duck a la orange | Anna potatoes | orange purée | roasted carrots | duck jus

OR

Baked herb crusted sea bass | braised leek | tart de Provencale | Jacqueline sauce

Gin and tonic cake
Assam black tea and coffee