THE ULTIMATE OPULENCE PACKAGE

Unrivalled experience of lavish abundance, elevated to the extraordinary.

An opulent celebration of the world's finest seafood, elegantly presented on a lavish bed of crushed ice.

Chilled Seafood Selection

Whole Boston Lobster
Alaskan Snow Crab Legs
One Dozen David Hervé Spéciale Oysters
Poached Tiger Prawns

Accompanied by a selection of classic condiments including traditional cocktail sauce, spicy American cocktail sauce, lemon mayonnaise, spicy Thai seafood sauce, shallot mignonette, and fresh lemon.

Grand Sashimi Selection

A luxurious assortment of premium Japanese sashimi featuring
richly marbled Ōtoro Bluefin Tuna, delicate Kinmedai (Golden Eye Snapper), premium Hamachi,
Red Label Scottish Salmon, sweet Okinawa Scallops, tender Japanese Octopus,
traditionally marinated Saba Mackerel, vibrant Japanese Ikura, and David Hervé Oysters finished with fragrant ponzu.
Served with wasabi, artisan shoyu, and traditional pickled ginger.

Kaviari Oscietra Caviar Service

30g tin of prestigious Kaviari Oscietra Caviar, presented with warm house-made blinis and traditional accompaniments including cultured sour cream, finely chopped chives, shallot brunois, finely sieved egg yolk, and egg white.

Enjoy your selection of two bottles from this curated collection of exceptional wines, with further details overleaf:

Champagne de Venoge Cuvée Princes Blanc de Blancs n.v.
St. Aubin 1er Cru Sous Roche Dumay 2024 Maison d'Alussia 2024
Étoile Domaine Ott 2022
Ebeneezer Agricola Vintners Barossa Valley Shiraz 2022

THB 41,900
(ideal for 2 – 3 guests)

Champagne de Venoge Cuvée Princes Blanc de Blancs n.v., Champagne, France

One of the historic houses of Champagne, Champagne de Venoge, founded in 1837 in Épernay, is renowned for its elegance and artistry. Long associated with innovation and refinement, the house has cultivated a legacy of exceptional craftsmanship. The Princes Blanc de Blancs forms part of its prestigious Princes collection, inspired by the ornamental carafes once favoured by European aristocracy. This cuvée embodies the house's devotion to heritage, precision, and the pure expression of Chardonnay in its most graceful form.

St. Aubin 1er Cru Sous Roche Dumay 2024, Maison d'Alussia, Burgundy, France

Formerly known as Mischief & Mayhem, the estate was founded by Michael and Fiona Ragg, whose vision helped establish it as one of Burgundy's most exciting micro-négociants. In 2024, the domaine entered a new chapter under the name Maison d'Alussia, a nod to the historic origins of Aloxe-Corton. Now under new ownership and guided by Australian winemaker Alexandra Wilson, the house continues its pursuit of precision and elegance. Saint-Aubin Premier Cru, particularly the Sous Roche Dumay climat, is prized for producing Chardonnay of striking freshness and mineral tension, offering exceptional purity and value from one of Burgundy's rising terroirs.

2022 Étoile, Domaine Ott, Provence, France

Domaine Ott is one of Provence's most iconic estates, long revered for elevating rosé to the highest level of fine wine. The 2022 Étoile is the house's most prestigious cuvée, crafted only in exceptional vintages from its finest parcels across the historic estates of Château de Selle, Clos Mireille and Château Romassan. Named after the star that has guided generations of the Ott family, Étoile represents the pinnacle of the domaine's savoir-faire.

2022 Ebeneezer, Agricola Vintners, Barossa Valley, Australia

Crafted by Callum Powell, son of the legendary David Powell, Agricola Vintners has quickly emerged as one of the most exciting new names in Barossa Valley. The 2022 Ebenezer is sourced from the revered Hoffmann vineyards, including the Dimchurch Home Old vines planted in 1951 and the historic Dallwitz vines dating back to 1888–1912, among the oldest surviving Shiraz plantings in Australia. With only 1,963 bottles produced, this is an exceptionally limited wine that captures the power, intensity and purity for which Barossa Shiraz is celebrated.