DUET BY DAVID TOUTAIN

THE RITZ-CARLTON, BANGKOK

SIGNATURE & DISCOVERY

Daily 5.30 p.m. to 10 p.m. — last seating 9.30 p.m.

SIGNATURE EXPERIENCE

The complete Duet by David Toutain experience. A composed sequence of dishes designed to be experienced as a whole, where seasonality, memory, and exceptional ingredients are expressed through French technique.

FOOD	PAIRING	ZERO PROOF
5800	3200	1600

THE COURSES

SURAT THANI BLUE CRAB, CAVIAR SHADI
Kaffir Lime

BRESSE CHICKEN, SUNCHOKE, CAZETTE DE BOURGOGNE
Albufeira Sauce

NORMANDY SCALLOP, CAULIFLOWER, XO SAUCE
Jura Yellow Wine

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA
Homardine Sabayon

LIMOUSIN VEAL TENDERLOIN, PURPLE ARTICHOKE, GIROLLES
Smoked Eel

24-MONTH COMTÉ, PINEAPPLE *
Sourdough Ice Cream

TROU NORMAND - APPLE TATIN
Normandy Cream, Apple Elixir

80% CHIANG MAI CHOCOLATE
Buckwheat, Passion Fruit, Cocoa Nibs

ADDITIONAL COURSES (*)

24-Month Comté, Pineapple	550

All ingredients are seasonally selected and sourced sustainably to ensure the finest quality.
Our team is delighted to assist with any dietary preferences or requirements.
Prices are in Thai Baht, subject to 10% service charge and 7% government tax.

SIGNATURE EXPERIENCE

FOR THE TABLE

CAVIAR OSCIÈTRE 30g. 3200
La Maison Nordique

A singular creation by the Chef, celebrating exceptional produce, available as a supplement.

All ingredients are seasonally selected and sourced sustainably to ensure the finest quality.
Our team is delighted to assist with any dietary preferences or requirements.
Prices are in Thai Baht, subject to 10% service charge and 7% government tax.

DISCOVERY EXPERIENCE

A spontaneous expression of cuisine du moment, guided by the market, the seasons, and the chef's creativity — each visit a moment shaped in time.

FOOD	PAIRING	ZERO PROOF
4500	2600	1200

STARTER OF THE MOMENT

WEEKLY CREATION INSPIRED BY MARKET SEASONALITY

NORMANDY SCALLOP, CAULIFLOWER, XO SAUCE
Jura Yellow Wine

OR BRESSE CHICKEN, SUNCHOKE, CAZETTE DE BOURGOGNE
Albufeira Sauce

THE COURSES

BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA *
Homardine Sabayon

MAIN COURSE OF THE MOMENT
Weekly Creation Inspired by Market Seasonality

OR LIMOUSIN VEAL TENDERLOIN, PURPLE ARTICHOKE, GIROLLES 950
Smoked Eel (Supplement)

24-MONTH COMTÉ, PINEAPPLE *
Sourdough Ice Cream

80% CHIANG MAI CHOCOLATE
Buckwheat, Passion Fruit, Cocoa Nibs

ADDITIONAL COURSES (*)

Brittany Blue Lobster, Brassica, Épicéa	1600
24-Month Comté, Pineapple	550

All ingredients are seasonally selected and sourced sustainably to ensure the finest quality.
Our team is delighted to assist with any dietary preferences or requirements.
Prices are in Thai Baht, subject to 10% service charge and 7% government tax.