



14 July, 2012
Saturday

RUEN THONG
restaurant

Novotel Phuket Resort

For bookings: Tel 076 342 777 Email: sfb@novotelphuket.com

Menu

Foie Gras Mousse with Fig Chutney,
Vanilla/Balsamic Reduction,
Organic Micro Greens & Crostini.

*Gerard Bertrand Reserve Speciale
Muscat Moelleux, Muscat, France, 2009*

Amazing Salmon Trio

Gravlax Carpaccio W. Honey/Mustard Sauce.
Asian Style Salmon Tartar on Wonton Chips,
Quail Egg & Seaweed Salad.
Smoked Salmon W. Wasabi Cheese Cake.

*Schloss Vollrads, Sommer,
Riesling, Germany, 2008*

Lightly Smoked, 12 Hour Slow Braised Pork
Belly W. Potato/Truffle Cigar, Red Onion
Marmalade & Demi Glaze.

*Mike Jansz Estate, Splash, Pinot Noir,
Australia, 2010*

Miso Marinated Cod Loin W. Sauteed Bok
Choy, Sake/Miso Sauce, Pickled Ginger &
Japanese Rice Cake

*Marques De Riscal 1860,
Tempranillo, Spain, 2008*

Dark Chocolate Lava Cake W. White Espresso
Foam & Strawberry/Star Anise Compote.

Penfolds Club Tawny Port

THB 2,450 Baht net.

10% Discount for Andaman Wine Club members,
Accor Advantage Plus
and booking before 3rd of July, 2012



Chef Daniel Isberg

Fantastic Wine Dinner

Welcome Drink 19.00 hrs.

5 Courses Paired with 5 Wines + Welcome drink.

Only with Reservation - Limited Seating

@Novotel Phuket Resort