CHEF SUN KIM
MENU

Two-Michelin-starred Korean cuisine from Singapore.
Chef Sun Kim, one of the world's best Korean chefs,
takes over TENKO.

COURSE 1

CAPSICUM SALAD WITH YUBA AND CITRUS SOY SAUCE

PRAWN TART WITH HORSERADISH AND CAVIAR

CUTTLEFISH WITH KIMCHI RICE AND SEAWEED

Pommery Royal Brut Champagne

COURSE 2

TUNA SASHIMI WITH ZUCCHINI PUREE AND CUCUMBER

Hwayo 25 Premium Korean Soju

COURSE 3

KING CRAB EGG CUSTARD WITH CRAB SAUCE AND CHILI OIL

COURSE 4

GRILLED ABALONE PORRIDGE WITH LILY BULBS SALAD

Puech Noble Côteaux du Languedoc Blanc 2018, Domaine Rostaing
Shared Paring for Course 3 and 4

COURSE 5

HANDMADE BUSAN NOODLE WITH FERMENTED CHILI AND PERILLA

COURSE 6

BBBQ WAGYU BEEF WITH BANCHAN AND MOUNTAIN VEGETABLE RICE

Château des Bertins, Médoc
Shared Paring for Course 5 and 6

COURSE 7

MELON WITH YOGHURT AND RICE WINE

Melon Sake Sour (sake, fresh melon, lemon)

COURSE 8

SWEET CORN

Corn Shōchū Highball (shochu, roasted corn, yuzu, lemon)

pullman

BANGKOK KING POWER