

Le Petit Chef Experience

Tasmanian salmon tartare

Heirloom tomato, avocado, lime, coriander

Foie gras ravioli

Cauliflower, green asparagus, miso cream, chervil

Tiger prawn roulade

Creamed leeks, lemon cream, chives

Organic chicken breast

Green pea mash, grilled onions, mushroom, jus

Forest berry & vanilla mousse

Raspberry mousse, vanilla crème brûlée, fresh berries

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PARK HYATT BANGKOK™

Master Chef Experience

Canadian lobster tartare

Baeri caviar, sundried tomato, seaweed

Pan seared scallop

Cauliflower, miso cream, roe, dill

Australian lamb loin roulade

Seared Rougie foie gras, sautéed mushrooms, fig jam

Saga A3 wagyu beef striploin

Smoked celeriac, truffle arancini, green asparagus, jus

Golden chocolate tart

Valrhona dark chocolate, Baileys cream, lime caviar

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PARK HYATT BANGKOK™

Junior Chef Experience

Creamy burrata

Sundried tomato, basil

Arancini rice ball

Cauliflower, miso cream, roe, dill

Seabass roulade

Green pea mash, asparagus, lemon cream

Organic chicken breast

Mashed potatoes, baby carrot, jus

Strawberry & banana

Strawberry jelly, banana cream, vanilla cookie

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PARK HYATT BANGKOK™

Louise Chef Experience Vegan

Ratatouille

Sundried tomato, zucchini, eggplant, basil

Roasted cauliflower

Pickles, miso sauce, dill

Truffle risotto

Shimeiji mushroom, vegan truffle cheese, balsamic cream

Heirloom beetroot

Pumpkin mash, pomegranate, Xeres vinegar, mixed herbs

Coconut rice pudding

Coconut milk, royal Thai honey, berry coulis

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