

Bentley

Innovative Japanese Fine Dining

12th November 2026



GRAND NIKKO
BANGKOK SATHORN

CHEF'S FEATURED MENU

AMUSE-BOUCHE
口福の幕開け

Chefs' selection
料理長おすすめ

TOFU WAFFLE
和の格

Crispy fish-bone waffles filled with a mature tofu cream
魚骨せんべいで熟成豆腐クリームを挟んだ一品

Wine Pairing
Redbank Sasha Brut NV, Pyrenees, Victoria

THE BLESSINGS OF THE SEA
波の調べ

Silky chawanmushi with Hokkaido uni, hotate and ikura
北海道産ホタテ 雲丹、いぐらを添えた、魚介茶碗蒸し

Wine Pairing
Wickhams Road 2025 Chardonnay, Yarra Valley, Victoria

GIFT FROM THE OCEAN
海の恵み

Executive chef's selection of three kinds of sashimi
料理長厳選 お造り3種盛

Wine Pairing
Wickhams Road 2025 Pinot Noir, Gippsland, Victoria

WAGYU MASTERPIECE
オーストラリア産和牛 逸品

Lightly seared Australian Wagyu tenderloin tataki style
オーストラリア産テンダーロイン軽炙りたたき風

Wine Pairing
Redbank Hundred Tree Hill 2022 Shiraz, Pyrenees, Victoria

MEAL CLOSER
口福の終章

Wafu-Dandan-style noodle with sous-vide chicken
特製 和風担々麺 低温調理チキン

Wine Pairing
Redbank Sally's Hill 2017 Cabernets, Pyrenees, Victoria

"KAWAII" (dessert)
結びの甘み

Matcha panna cotta
和香バナナコッタ ~抹茶の余韻~

Wine Pairing
Redbank Sasha Moscato NV, Pyrenees, Victoria