

# Thanying

## EXCLUSIVE WINE PAIRING EXPERIENCE WITH GRAND VIN

THURSDAY, 26 MARCH 2026, 6:30PM

### Yam Salmon

Seared Salmon with Sesame, Mix Green Salad and Spicy Sour Dressing

### Tom Yum Goong

Thai Spicy Prawn Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a hint of Chilli

### *Domaine Billaud-Simon – Chablis 2023*

*One of Chablis' historic reference points (founded 1815), now farmed with increasing emphasis on parcel expression and precision viticulture; the 2023 reflects stainless-steel élevage, restrained extraction, and a classical, tension-driven style under the technical direction of the Faiveley family since their acquisition in 2014*

### Peek Gai Sod Sai

Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs

### Khaw Moo Yarng

Grilled Pork Jowl with Thai Sauce

### *Domaine Faiveley – Mercurey Vieilles Vignes 2023*

*Family-owned since 1825 and today led by Erwan Faiveley, the estate combines modern cellar control with long-established Côte Chalonnaise holdings; this Vieilles Vignes cuvée draws from old Pinot Noir parcels, vinified with measured extraction and judicious oak to preserve site transparency and structural finesse*

### Massaman Nuer or Gai

Aromatic Curry with Beef or Chicken, Onions and Potatoes  
Served with white or brown rice

### *Château Bourgneuf – Pomerol 2019*

*A long-standing Pomerol property managed by the Vayron family (also of Château La Fleur-Pétrus lineage), rooted in gravel and clay over iron-rich subsoils; the 2019 expresses their Merlot-dominant philosophy—ripe yet controlled fruit, gentle extraction, and élevage aimed at fine texture and polish*

Mango Champagne Jelly with Coconut Ice Cream