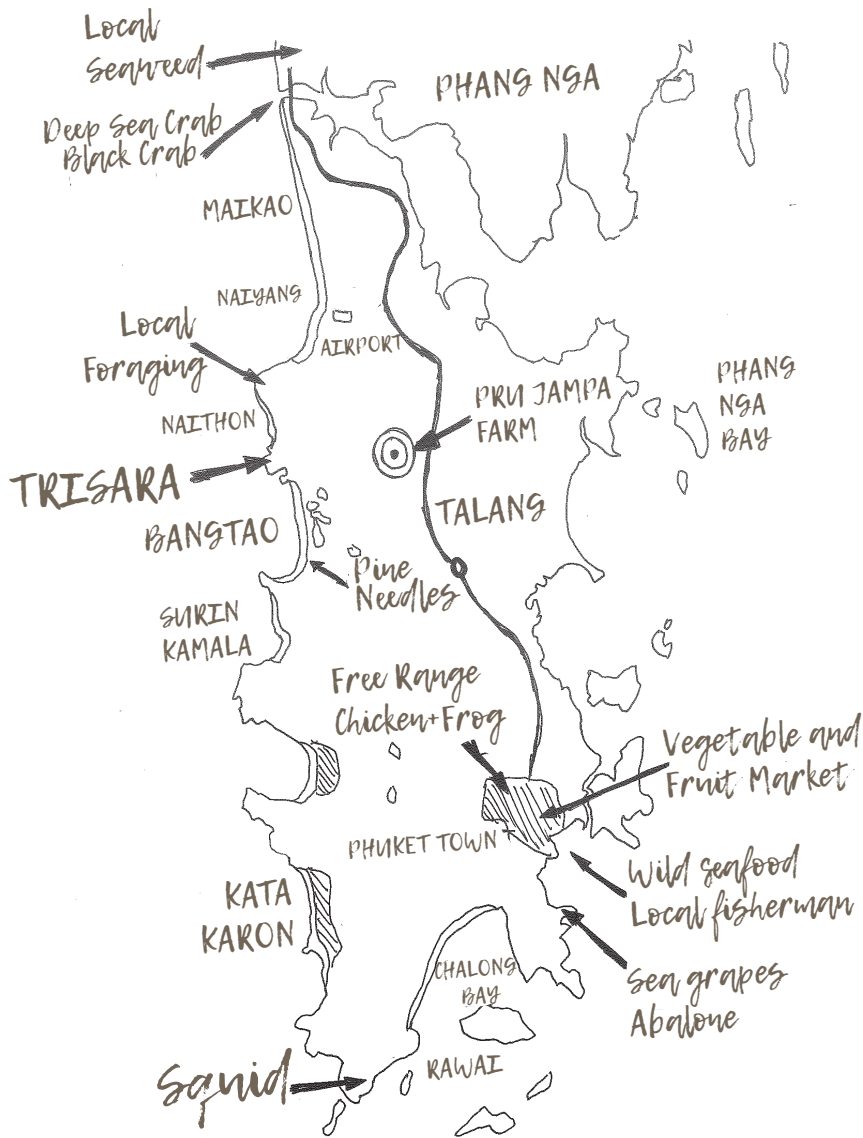


PRU

Plant. Raise. Understand.

Prices are subject to 10% service charge and 7% government tax

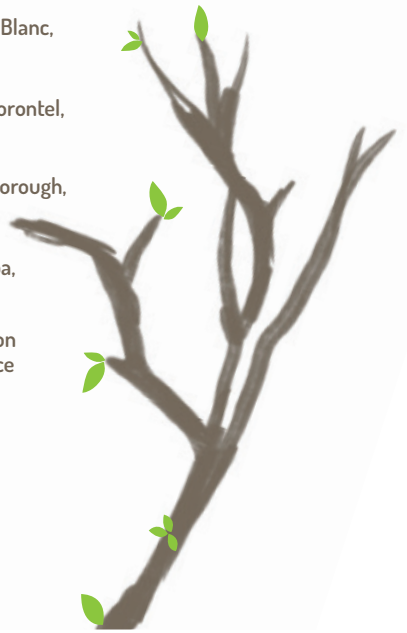


## Premium Wine Pairing : 7,000++

-  2012 Didier Dagueneau, Pouilly-Fume, Silex, Loire, France
-  2015 Château Montelena, Chardonnay, Napa Valley, USA
-  2015 Philippe Pacalet, Chassagne Montrachet, Burgundy, France
-  2017 Felton Road, "Bunnockburn" Pinot Noir, Central Otago, New Zealand
-  2015 Ridge Vineyards, Geyserville, Alexander Valley, USA
-  2015 Castello di Fonterutoli "Siepi" Toscana IGT, Tuscany, Italy
-  2013 Klein Constantia, Vin de Constance, South Africa

## Discovery Wine Pairing : 4,000++

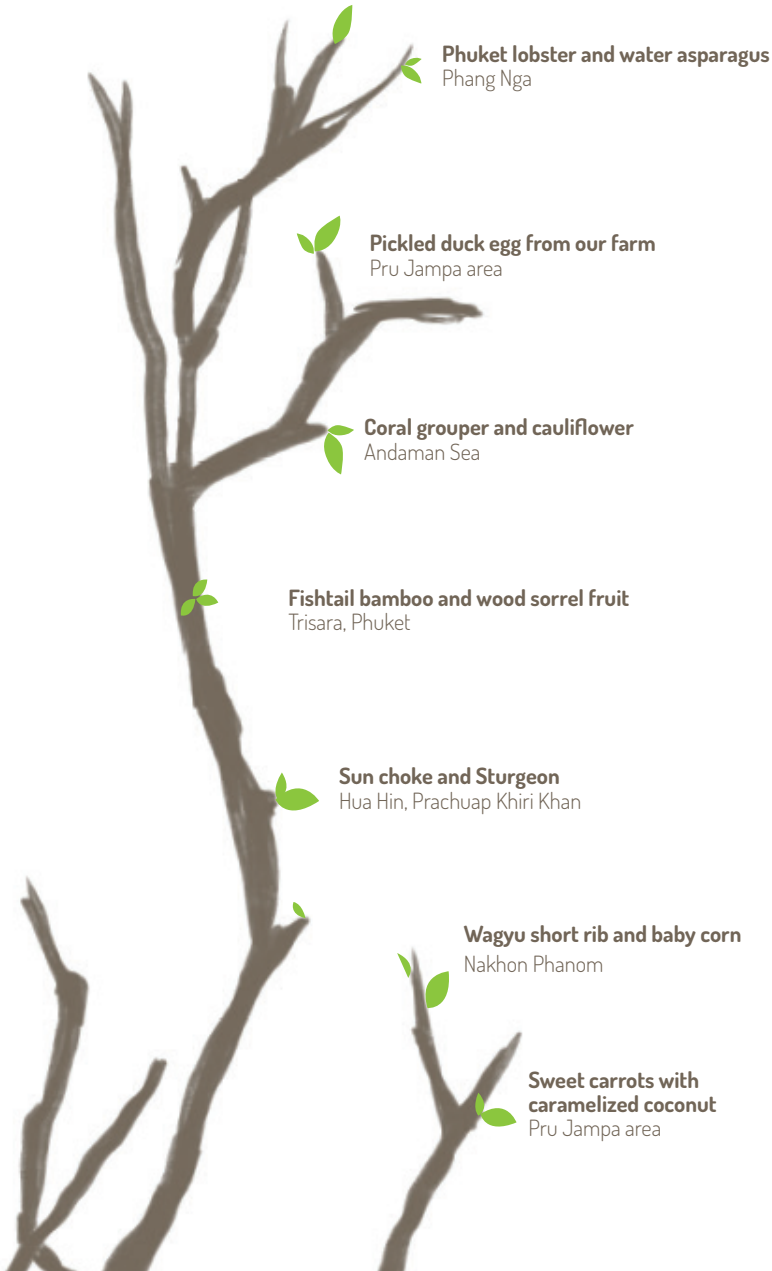
-  2015 Domaine Josmeyer, Le Kottabe Riesling, Alsace, France
-  2018 GranMonte, Element Chenin Blanc, Khao Yai, Thailand
-  2018 Gonzalez Bastias, Semillon Torontel, Maule Valley, Chile
-  2014 Greywacke, Pinot Noir, Marlborough, New Zealand
-  2015 Bruno Giacosa, Barbera d'Alba, Piedmont, Italy
-  2014 Château Fonroque, St. Emilion Grand Cru Classe, Bordeaux, France
-  2013 Royal Tokaji, 5 Puttonyos Aszu Blue Label, Hungary



# PRU Experience

Representing different eco-systems  
across Thailand

7 courses 5,500++



**Phuket lobster and water asparagus**

Phang Nga

**Pickled duck egg from our farm**

Pru Jampa area

**Coral grouper and cauliflower**

Andaman Sea

**Fishtail bamboo and wood sorrel fruit**

Trisara, Phuket

**Sun choke and Sturgeon**

Hua Hin, Prachuap Khiri Khan





**Wagyu short rib and baby corn**

Nakhon Phanom


**Sweet carrots with  
caramelized coconut**

Pru Jampa area

## Premium Wine Pairing : 5,000++

-  2014 Clos d'Agon, Blanco, Catalonia, Spain
-  2015 Château Montelena, Chardonnay, Napa Valley, USA
-  2016 Marchand Tawse, Nuits-Saint-Georges 1er Cru "La Richemone", Burgundy, France
-  2011 Casanova di Neri, Brunello di Montalcino Tenuta Nuova DOCG, Tuscany, Italy

Wine for supplement course: 3,000++

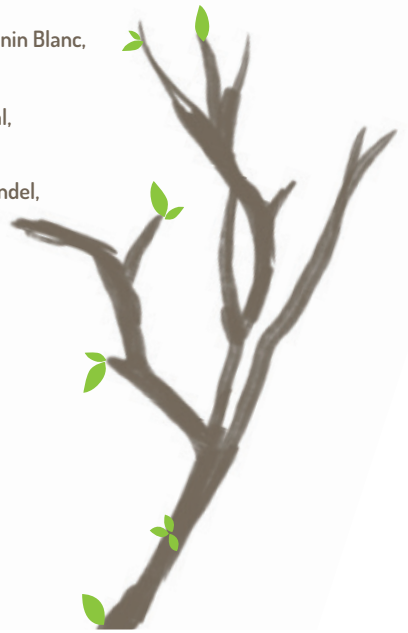
-  2005 Château Pichon Longueville Comtesse de Lalande, 2ème Grand Cru Classé, Bordeaux, France
-  2013 Klein Constantia, Vin de Constance, South Africa

## Discovery Wine Pairing : 3,000++

-  2015 Weingut Velich, Muskat Ottonel, Burgenland, Austria
-  2018 GranMonte, Element Chenin Blanc, Khao Yai, Thailand
-  2017 Gonzalez Batais, Matorral, Maule Valley, Chile
-  2014 Grgich Hills Estate, Zinfandel, Napa Valley, USA

Wine for supplement course: 900++

-  2014 Château Fonroque, St. Emilion Grand Cru Classe, Bordeaux, France
-  2010 Heinrich, Beerenauslese, Burgenland, Austria



# PRU Signatures

Based on the signature dishes  
created since the opening of PRU  
5 courses 4,500++



**Black kingfish and organic beetroot**  
Phang Nga

**Pickled duck egg from our farm**  
Pru Jampa area

**River prawn and XO sauce**  
Tapi River, Surat Thani

**Aged duck and Shiitake mushroom**  
Petchabun

**Supplement course: 1,200++**  
Wagyu beef and baby corn  
Nakhon Phanom

**Sun choke and Marian plum**  
Doi Inthanon, Chiang Mai

## Premium Wine Pairing : 6,000++

-  2012 Didier Dagueneau, Pouilly-Fume, Silex, Loire, France
-  2015 Château Montelena, Chardonnay, Napa Valley, USA
-  2015 Philippe Pacalet, Chassagne Montrachet, Burgundy, France
-  2017 Felton Road, "Bunnockburn" Pinot Noir, Central Otago, New Zealand
-  2015 Ridge Vineyards, Geyserville, Alexander Valley, USA
-  2013 Klein Constantia, Vin de Constance, South Africa

## Discovery Wine Pairing : 3,500++

-  2015 Domaine Jospmeyer, Le Kottabe Riesling, Alsace, France
-  2018 GranMonte, Element Chenin Blanc, Khao Yai, Thailand
-  2018 Gonzalez Bastias, Semillon Torontel, Maule Valley, Chile
-  2014 Greywacke, Pinot Noir, Marlborough, New Zealand
-  2015 Bruno Giacosa, Barbera d'Alba, Piedmont, Italy
-  2013 Royal Tokaji, 5 Puttonyos Aszu Blue Label, Hungary



# Vegetarian Experience

Based on the latest harvest from  
PRU Jamba and rare ingredients  
from the forest of Thailand

6 courses 4,500++



**Water asparagus and sweet tamarind**  
Phang Nga

**Pickle duck egg and wild mushroom**  
PRU Jamba area

**The simplicity of a cauliflower**  
Prepared in different textures

**Fishtail bamboo and wood sorrel fruit**  
Trisara, Phuket

**The forgotten vegetable**  
Sun choke

**Sweet carrots with  
caramelized coconut**  
Pru Jamba area