

# AVANI

Sukhumvit Bangkok

## Chef Pinyo Phetyoi's Inspiration for this International Set Menu

With a two-decade career that has spanned the globe Chef Pinyo (Chef Yo), brings a world of flavour to a new four-course international menu, in which he reveals the culinary secrets he's gathered from his travels.

Chef Pinyo's gastronomic odyssey begins with an amuse bouche of classic tuna tartar reimagined as a refreshing salad, elevated by truffle, passion fruit sauce and Oscietra caviar, all presented in a playful Pani Puri style, inspired by the vibrant street food of India.

During his time in prestigious restaurant in Europe, Chef Yo discovered the versatility of Jerusalem Artichoke and he presents it as a velvety soup accompanied by crispy fried truffle-infused bread for an aromatic revelation.

A love for coastal flavours inspires an appetiser of crab cannelloni served with succulent grilled prawn in a white wine sauce, adorned with bursts of salmon roe.

For their main course, diners face a choice. The earthy aroma of seasonal morel mushrooms paired with succulent Australian beef tenderloin, enriched with foie gras, honey-caramelised shallots and a red wine sauce presents an indulgent option. Alternatively, with pan-seared king salmon in white wine sauce, accompanied by a verdant green pea puree and a medley of colourful vegetables, Chef Yo captures the essence of summer in Europe.

For the finale, Chef plays with the flavours of Asia, harmonising sweet mango and zesty yuzu with a hint of chilli in a delightful parfait. Served with yuzu jelly, this invigorating treat is the perfect conclusion to a memorable gastronomic adventure.

Chef Pinyo invites diners to transcend borders with each thoughtfully curated dish in his new menu.

