For one night only: UNO MAS’ exclusive C.V.N.E Wine Pairing Dinner, Centara Grand at CentralWorld

December is always a fun and exciting month here in Bangkok, so why not kick it off in style at UNO MAS’ exclusive C.V.N.E Wine Pairing Dinner on Friday night, December 1.

Following our dedication to authentic – and sometimes extravagant – Spanish flavors here at UNO MAS, this five-course set menu features only the finest imported produce from the region. Specifically curated by our chefs alongside Ane Arozamena, Brand Manager of C.V.N.E (Compañía Vinícola del Norte de España), the menu promises the perfect balance of tastes and notes.

Kick off with some tapas-style selections including exclusive La Royal oysters from David Herve, Joselito Iberian ham and Oscietra caviar.

You’ll then be served pan fried foie gras served with fig plus a light Pyrenees rice, porcini and mushroom dish. This is all building up to the menu’s climax: the ‘Coto Lechal’ suckling lamb leg from Spain grilled at our charcoal Josper oven served with winter vegetables (followed by dessert, of course).

The full menu, including wine and drinks pairings selected by Compañía Vinícola del Norte de España, is priced at just THB 2,955 net per person.

Book your table now for this extraordinary dinner with wine pairing from one most renowned and historic bodegas in all of Spain. For reservations, please call 02-100-6255 or email: diningcgcw@chr.co.th. You can also make your reservations online at www.unomasbangkok.com