

# JOIN US FOR A MAGICAL EVENING OF CAPTIVATING WINING AND DINING AT SILVER WAVES RESTAURANT, CHATRIUM HOTEL RIVERSIDE BANGKOK



A glass of the finest wine is up there with the most wonderful things in life. Add in the most exquisite cuisine and the very best company and you have the foundations for a night to remember forever. Your senses will come alive as the sights, sounds, aromas, taste and touch come together to make the most perfect evening imaginable.

Silver Waves cordially invites you to experience a truly magical evening, where all these elements join in harmony on the 36th floor of Chatrium Hotel Riverside Bangkok with our exclusive French Wine Dinner on Friday 17th May 2019. Our masterful Chef has crafted an absolutely enchanting 5-course buffet menu specially created just for the occasion, with each dish impeccably paired with a selection of the very finest wines from our cellars to offer the perfect complement between wine and cuisine.

We would be thrilled if you could join us and take in the mesmerizing views of the river and cityscape and indulge in our beautiful five courses featuring:

- Prawns Provencal, Garlic Herb Bread pairing with Pouilly Fumé, Les Charmes 2014
- Pan Fried Salmon, Asparagus, Beurre Blanc pairing with Muscadet De Sevre Et Maine, Sur Lie, La Sancive 2017
- Duck Confit Risotto, Pumpkin Puree, Tomatoes, Mascarpone, Thyme, Parmesan pairing with Kar Magna Caramany, Côtes-du-Roussillon-Villages 2016
- Wagyu Roast Beef, Gratin Dauphinois, Sautéed Mushrooms, Jus pairing with Chateau Batailley, 5er Premier Grand Cru Classe, Pauillac 2011
- French Cheeses, Fourme D'Amberet, Camembert, Goats, Comte, Mimolette, Baguette Trad'Or, Dried Fruits, Nuts pairing with Château Lafleur Laroze, Saint-Émilion 2012

The French Wine Dinner will be held at Silver Waves on the 17th May 2019 from 6.30 until 9.30 p.m.

Priced at THB 1,800 net (Chatrium Privilege Card members THB 1,600 net)

For reservations, please call 0 2307 8888 ext. 1948 or email: [silverwaves.chrb@chatrium.com](mailto:silverwaves.chrb@chatrium.com)