



GEWÜRZTRAMINER is an aromatic grape which produces wines that typically showcase exotic fruits notes like lychee, star fruit, passion fruit, and mango. Alsace Gewürztraminer tends to be medium bodied with fairly low acidity and is generally produced without oak aging. It will pair perfectly with our **BLEU D'AUVERGNE**.



Softly textured and fruity, Sauvignon blanc is a simple, bright wine. Its lemon character has a ripe feel, emphasized by the gently spicy aftertaste. **CHATEAU GUICHOT** is an interesting pairing with the **SAINTE MAURE DE TOURAINE**.



GRAND BÉCASSIER VIEILLES VIGNES is a full-bodied wine that features flavors of black fruits, violet, and spice, with approachable tannins and a lengthy finish. It complements our **TRUFFLE MANCHEGO** to perfection.



MOULIN DES VERNY, LES GRANITS has a bouquet of crushed raspberries, a burst of ripe fruit on the palate and a bright, clean finish. A true delicacy to pair with nutty aftertaste of **REBLOCHON**.



Merlot, Cabernet Sauvignon and Petit Verdot united for the best in this magnificent vintage in dressdark, crossed with purple reflections. The nose, complex and elegant, expresses itself around ripe fruits (blackcurrant, strawberry, cherry) with delicate spicy notes. **CHATEAU LE LUC REGULA** ripe fruit flavors harmonize beautifully with the nutty nuances of the **SWISS GRUYÈRE**, enhancing its depth and complexity.

WINE CHEESE NIGHT

SAVOR THE SYMPHONY:
A CULINARY EXPLORATION
OF FRENCH WINE & CHEESE
AT RAYA HERITAGE

Join Chef Cyrille & Chef Romain
for an evening of exquisite French wine & cheese,
featuring a variety of unique cheese paired with
hand-selected artisanal wine, a lavish buffet of
home cooked dish with live music.

KHU KHAO RESTAURANT
FRIDAY 12TH JULY 2024
18:30 – 21:30 HRS.

CHEESE TABLE

Soft	Brie de meaux tradition
	Camembert au lait cru
	Livarot
	Mont d'or
	Munster
	Reblochon
Medium Hard	Tomme de savoie
	Saint nectaire
	Tomme de chèvre
Hard	Beaufort été 5 to 10 months
	Swiss gruyère
	Truffle Manchego
Blue	Bleu d'auvergne
	Roquefort
Goat	Chabichou du poitou
	Sainte-maure de touraine

SIDE

Seasonal fruits
Grapes
Dried fruits
Selection of nuts
Jams and chutneys

BREAD STATION

Selection of bread

TO START WITH

Baked truffle Brie cheese
in sourdough loaf
cinnamon scented baked apples

Serrano ham, fresh goat cheese
honey and arugula bites

Sheep cheese and fresh mint pastilla

Beetroot and fresh goat cheese verrine

Watermelon and feta cheese salad

Three-cheese quiche

ENTRÉES

Reblochonade

Sautéed potatoes, bacon, onion, gratinated Reblochon

Fettucine with braised beef and Stracciatella

Truffle risotto with Pecorino Romano
mascarpone, porcini mushrooms

Savoyard cordon bleu

Provençale stuffed tomatoes
with goat cheese and Gruyère

Fish soup, rouille, croutons and Gruyère

Grilled Thai-Charolais steak with Livarot sauce

Live station

Aligot

SWEET CORNER

Cheesecake with mulberry compote

Mango passion fruit ricotta pistachio verrine

Peach tart with goat cheese and honey

Fresh fruit, Kilo Gin and mascarpone mint cream

Live station

A la minute Tiramisu

WINE & CHEESE PAIRING EXPERIENCE

Alsace, Gewurztraminer, Kleinbuhr, 2019
Bleu d'Auvergne

Bordeaux, Chateau Guichot, Sauvignon Blanc, 2022
Sainte-Maure de Touraine

Rhone, Grand Bécassier, Vieilles Vignes, 2021
Truffle Manchego

Beaujolais Villages, Moulin des Verny, 2021
Reblochon

Bordeaux, Chateau Le Luc Regula, 2018
Swiss Gruyère