

# New Year's Eve Menu

per person starts from THB 1,950++ or from THB 2,800++ with Wine Paring

## Amuse Bouche

Prosecco Toresella: Italy

## Truffle Chicken Croquette

black truffle, egg, bread crumb

## First Course

Birchgrove Elegant White : Australia

### Smoked Salmon

braised fennel in orange, dill, sour cream,  
ikura, vodka jelly

OR

### Burrata & Iberico

creamy burrata cheese, iberico ham,  
marinated cherry tomatoes , parmesan tuile

## Second Course

La Betulla Chardonnay : Italy

### Seared Scallop

beurre blanc caviar, lobster bisque mousse,  
carrot puree

OR

### Crab Meat & Egg Onsen

mild curry sauce,  
topped with beurre blanc caviar

## Entremet

Strawberry Sherbet

## Main Course

### Canadian Lobster

bouillabaisse sauce,  
sautee spinach with almond

Hardys Stamp Shiraz Rose : Australia

OR

### AUS Wagyu Ternderloin

roasted celeriac, caramelized onion,  
potato, carrot, brussel sprout,  
roquefort cheese sauce

Chateau Haut Landon : France

## Dessert

### Mulled Pear and Fruit Sabayon

cinnamon strawberry, orange