

# New Year's Eve Menu

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

## Amuse Bouche

*Diamour Blanc de Blanc : France*

## Iberian Ham, Pork Belly

iberico ham on toast, honey glazed pork belly confit, julienne apple

## First Course

*Torresella Pinot Grigio : Italy*

### Salmon Gravlax & Caviar

marinated salmon trout, black lumpfish caviar,  
truffle ponzu sauce, avocado cream

Or

### Seared Foie Gras

mango jelly, fresh berries, raisin brioche,  
chicken jus

## Second Course

*Collecavalier Rosato : Italy*

### Truffle Cream Soup

with cappuccino truffle oil

Or

### Crab Consomme Soup

crab meat ravioli, brunoise celery & carrot

## Main Course

### Poached Maine Lobster

poached bouillon lobster, pernod sauce,  
roasted beetroot, pistachio, watercress

*Diggins Estate Chardonnay : France*

### Or Grilled AUS Wagyu Beef Tenderloin

artichoke, carrot, potato dauphinoise,  
Calvados brandy sauce

*Les Cotilles Pinot Noir : France*

## Dessert

*Moscato Dolce : Italy*

### Apple Caramel Cake

apple compote in caramel mousse cake  
with chocolate ganache

Or

### Pear Almond Tart

poached pear almond tart  
with vanilla ice cream