

New Year's Eve Menu

per person starts from THB 1,950++ or from THB 2,600++ with Wine Pairing

Amuse Bouche

Prosecco Torresella : Italy

Gravlax Crepe Roll

homemade tea smoked salmon with truffle ponzu sauce, guacamole in crepe roll

First Course

Colle Corviano Pinot Grigio : Italy

Beetroot Salad

roasted beetroot, orange, shallot,
grape, caramel pistachio, honey & yogurt

OR

Roasted Butternut

chestnut, apple, cherry tomato,
feta cheese, lemon mustard vinaigrette

Second Course

Truffled Chicken Consomme' OR

truffled chicken ravioli in double boiled
chicken consomme soup

Crab Bisque Soup

served with crouton

Main Course

Main Lobster

served with brandy lobster bisque spaghetti

OR

AUS Wagyu Beef Tenderloin

foie gras red wine beef jus, mash potato
roasted butternut, carrot

Robert Mondavi Chardonnay : USA

Chateau Moulin : France

Dessert

Tiramisu Charlotte Cake

lady finger, coffee liqueur, mascarpone,
fresh berries, shaving dark chocolate

OR

Pear Almond Tart

poached pear almond tart,
vanilla ice cream