



NEW YEAR'S EVE SET MENU

SNACKS

Manchego Cheese and Serrano Ham Croquette
with Pickled Onion, Quince Gel and Tomato Powder

Mussel with White Wine Reduction and Kombu Powder

Swimmer Crab, Dill, Yuzu & Pink Pomelo Tartlet

OYSTER

Golden Tempura Oyster 'Bonchon,' Chive Crème
Fraiche and Caviar

FOIE GRAS

Foie Gras and Gran Marnier parfait
in Mandarin Orange, Gingerbread Crumbs

TRUFFLE

Truffle Burattina with Mango and Heirloom Tomatoes

MAIN COURSE

BEEF

Grilled Wagyu Beef Rib with Burnt Onion Puree,
Smoked Bacon Jam and Potato Cannelloni

HALIBUT

Butter Poached Halibut with Zucchini, Caviar
and Tarragon Dressing

RISOTTO

Truffle Risotto with Baked Celeriac Fondant

SORBET

Kaffir Lime Coconut Parfait

DESSERT

Miso Toffee Pudding with Whisky Caramel Sauce
and Black Sesame Gelato

A Selection of Petit Fours

Standard Package

THB 7,900++ per person
7-Course Set Menu and
Welcome Glass of Sparkling Wine

VIP Package

THB 19,000++ per couple
7-Course Set Menu and
1 Bottle of Sparkling Wine

Prices are in Thai Baht and subject to 10% service charge and 7% value added tax