

16 December 2022 – 05 January 2023

## FESTIVE MENU

### AMUSE BOUCHE

Smoked pike roe & crayfish - foie gras & grape - andaman sardine & snow pea

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### BLUE CRAB & SEA URCHIN

Phuket sea grape - kumquat - heirloom tomato

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### FRENCH FOIE GRAS

Swiss dry pear - nashi - Chalong Bay rum

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### PHUKET LOBSTER

Sea buckthorn - pumpkin - house cured lardo

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### WILD BRITTANY TURBOT

Kristal caviar - cauliflower - yuzu & champagne nage

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### HONEY MATURED MUSCOVY DUCK

Swiss dry pear - rotkraut - red radicchio

or

### JAPANESE BUSYU WAGYU

Beurre noisette - aged black garlic - celeriac  
+ 1000 / 100g

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### PRE-CHEESE

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### ARTISANAL CHEESES FROM TROLLEY

Swiss flower honey - fruitbread - roasted nuts

or

### PRE-DESSERT

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### TROPICAL MONT BLANC

Chestnut - local gooseberry - Thai persimmon

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### FRENCH PASTRY SELECTION

Bonbon - Canelé - Macaron - Lemon tarte - Pâte de fruit

9 course menu 5500

Wine pairing 3500

Soft pairing 1600

All prices are in Thai Baht and subject to 10% service charge and 7% VAT