

31 December 2022

NEW YEAR EVE MENU

KAVIARI ROYAL OSCIETRA CAVAIR

15g per guest alongside exclusive canapées

OSTRA REGAL GOLD SELECTION

Champagne – sea asparagus – fingerlime

BLUE CRAB & SEA URCHIN

Phuket sea grape – kumquat – heirloom tomato

FRENCH FOIE GRAS

Swiss dry pear – nashi – Chalong Bay rum

BRITTANY BLUE LOBSTER

Sea buckthorn – pumpkin – house cured lardo

ORANGE SEABREAM

Kristal caviar – cauliflower – yuzu & clam nage

HONEY MATURED MUSCOVY DUCK

Winter truffle – spiced red cabbage – cranberry

or

JAPANESE BUSYU WAGYU

Beurre noisette – aged black garlic – celeriac

HOMEMADE TRUFFLE BRIE

Local artisan brie – Swiss flower honey – dry pear

PRE DESSERT

&

CHESTNUT YULE LOG

Valrhona Guanaja 70% – gooseberry – persimmon

FRENCH PASTRY SELECTION

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

10 course menu 8500

Wine pairing 5500

Soft pairing 1900

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