

24 - 26 December 2022

CHRISTMAS MENU

AMUSE BOUCHE

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OSTRA REGAL GOLD SELECTION

Champagne - sea asparagus - fingerlime

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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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BRITTANY BLUE LOBSTER

Sea buckthorn - pumpkin - house cured lardo

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ORANGE SEABREAM

Kristal caviar - cauliflower - yuzu & clam nage

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STUFFED FRENCH SQUAB PIGEON

Winter truffle - spiced red cabbage - cranberry

or

JAPANESE BUSYU WAGYU

Beurre noisette - aged black garlic - celeriac

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PRE-CHEESE

&

ARTISANAL CHEESES FROM TROLLEY

Swiss flower honey - fruitbread - roasted nuts

or

PRE-DESSERT

&

CHESTNUT YULE LOG

Valrhona Guanaja 70% - gooseberry - persimmon

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FRENCH PASTRY SELECTION

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

10 course menu 6500

11 course menu 7100

(with cheese & dessert)

Wine pairing 4250

Soft pairing 1900

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