



NYE Gourmet Dinner
31st Dec. 2017

L'Amuse Bouche

crab salad with thai mango & sesame

L'Entrée froide

foie gras mousse, green mango chutney, gingerbread & Balsamico reduction

L'Entrée chaude

green asparagus soup with home smoked duck breast & paprika oil

La Mer

Seared alaska scallop, saffron-curry sauce, topinambour puree

La Pause

lemon sorbet colonel

La Viande

*australian angus beef tenderloin, poached in low temperature, pommery
mustard sauce, chinese broccoli, baby carrots & sweet potato*

Le Dessert

tonka bean panna cotta with mango coulis

2'900.- THB per Person

Excl. 7% VAT and 10% Service Charge

Prepaid Reservations only

Cancellation Fee after 28.12.16: 50%