



**CHRISTMAS EVE DINNER ON 24 DECEMBER 2021
(FROM 5:30 P.M. TO 11:00 P.M.)**

5-course set dinner menu with cocktail pairing, at THB 4,100-

APPETIZERS

INSALATA DI ASTICE PUREA DI AVOCADO, CON SALSA OLANDESE (D,G,SF)

Boston lobster salad with mashed avocado and hollandaise sauce

Vodka Scroppino : tried & true vodka, lemon sherbet, borgo san leo prosecco

**MILLEFOGLIE DI FARAONA GLASSATO ALLA PAPRIKA,
PUREA DI CAVOLFIORRE. CON TARTUFO NERO (D,E,G)**

black truffle with guinea fowl parfait glazed with paprika and mashed cauliflower

Sugarcane Spirit Caipirina : abelha organic cachaca, coconut brown sugar, lime

PASTA

RAVIOLI FARCITI CON BURRATA, GAMBERONE GRIGLIATO (D,G,SF)

homemade ravioli filled with burrata and tiger prawns

OR

RISOTTO CON COTECHINO, E SPUGNOLE, FONDO BRUNO (D,E,G,P)

risotto with grilled cotechino sausages and morels mushroom jus

Cognac Vieux Carre : pierre ferrand 1840 cognac, Rittenhouse rye whiskey,
anica formula osso vermouth, D.O.M. Bénédictine, angostura bitter, peychaud's bitter

MAIN COURSE

**FILETTO DI ROMBO DELL 'ATLANTICO CON CARCIOFI FRITTI
E LENTICCHIE STUFATE (D,G,N,SF)**

turbot fish fillet from the Atlantic Sea with artichokes deep fried with a lentil stew

OR

**FILETTO D'AGNELLO IN CROSTA DI MANDORLE CON CAVOLETTI DI BRUSSELS,
GUANCIALE AL PEPE NERO, CREMA DI PATATE (A,D,G,N)**

*lamb loin with almond crust with a red wine shallot sauce, brussels sprouts,
guanciale ham and creamed potatoes*

Brandy Jack Rose : laird's applejack, pomegranate, lemon

DESSERT

**MOUSSE AL CHOCCOLATO AMARO E AL GIANDUJA,
PANETTONE, GELATO AL RUM (D,G,N)**

dark chocolate and praline mousse with fruit cake, rum ice cream

Irish Coffee : Jameson black barrel irish whiskey, fresh brewed americano,
brown sugar, heavy cream

A = Alcohol B = Beef D = Dairy E = Egg G = Gluten N = Nuts P = Pork SF = Seafood V=Vegetarian VG = Vegan

All prices are in Thai Baht, already included 10% service charge and government tax (currently 7%)