



NEW YEAR'S EVE DINNER ON 31 DECEMBER 2021 (FROM 5:30 P.M. TO 11:00 P.M.)

5-course set dinner menu with 1 welcome cocktail, 1 glass of red or white wine paring with main course, and 1 glass of bubbles at midnight, at THB 4,700- per person

APPETIZERS

TERRINA DI SOGLIOLA E ASTICE CON CAVIALE BELUGA (D,G,SF)

Dover sole, lobster terrine with beluga caviar

Ms.Jigger Aperol Spritz : prosecco, Aperol, soda, orange slice

FEGATO COTTO SPADELLATO CON PUREA DI CAVOLFIORI, SALSA AI FRUTTI BOSCO, CORNFLAKES, PICCOLO VERDURE (D,G,N)

pan fried foie gras with mixed berries sauce, mashes cauliflower, baby vegetables, cornflakes

PASTA

GNOCCHI DI RICOTTA E SPIANCI CON GRANGHIO REALE, GALLETTI GIALLI (D,E,G,SF)

Norwegian king-crab with homemade gnocchi, girroles mushrooms

OR

RISOTTO CON BRAZINO E CARCIOFI FRITTI (D,G,SF)

risotto with pan fried seabass and crispy artichokes

MAIN COURSE

FILETTO DI MERLUZZO ALL'AQUA PAZZA E VONGOLE (D,G,SF)

cod fish with manila, clams' seafood broth

White wine: le monde pinot grigio DOC, 2018, Friuli, Italy

OR

SOTTOFILLETTO CON SALSIA TARTUFATA, TARTUFO NERO, PUREA TARTUFATA (B,D,G)

Winter black truffle rib-eye, truffle mashed potato and mushroom sauce

Red wine: borgo San Leo Montepulciano d'Abruzzo, 2017 Abruzzo, Italy

DESSERT

MOUSSE ALL TORRONE MILLE-FEUILLE CON ANANAS CROCCANTE E SALSIA AL CIOCCOLATO (D,E,G,N)

nougat mousse millefeuille with crispy pineapple and chocolate sauce

A GLASS OF BUBBLES TO FINISH

Val D'Oca Prosecco "Blu" Millesimato, Extra Dry DOC 2018, Veneto, Italy

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%)