



25<sup>th</sup> DECEMBER 2020

## CHRISTMAS DAY DINNER

THB 2,900++ for food only  
Add THB 1,750++ for wine pairing

FRIED EGGPLANT, miso, popped quinoa, Parma ham  
TORCHED SQUID, soy glaze, citrus gel  
TUNA TARTAR, tapioca chips, coriander cream

*Chandon Brut, Yarra Valley, Australia*

LOCAL TOMATO SALAD, tiger prawn, tomato butter, burrata cheese,  
basil oil, tomato water

*Zorzettig Pinot Grigio Friuli, Italy*

MARINATED YELLOW TAIL BURI FILLET,  
pumpkin puree, baby herbs, pickle red onion, pumpkin chips

*Sileni Sauvignon Blanc, Marlborough, New Zealand*

PAN SEARED WHITE SNAPPER FILLET, green curry sauce, carrot- ginger puree,  
coriander cream, pickle red radish, roasted baby carrot, bok choy, roasted coconut

*Tres Reyes, Tempranillo Syrah, Tierra de Castilla, Castilla y Leon Spain*

LEMON SORBET, champagne, rose apple compote

BLACK ANGUS STRIPLOIN, short ribs sausage, beetroot fluid gel,  
roasted beetroot, truffle jus

*Chateau Laroque Grand Cru Classe St.Emilion Bordeaux, France*

GOAT CHEESE CREAM, passionfruit gel

BAKED APPLE 'STRUDEL STYLE', puff pastry, apple gel,  
almond cream, vanilla cremeux, green apple sorbet

*Monsoon Valley, Muscat, Hua Hin Hills, Thailand*