



24<sup>th</sup> DECEMBER 2020

## CHRISTMAS EVE 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*

GOAT CHEESE MOUSSE, pickle beetroot, black truffle, baby herbs  
*Batasiolo Gavi Di Gavi Grannee DOCG, Piedmont, Italy*

SHRIMP CARPACCIO, oyster cream, spring onion, soya-ginger dressing  
*Michel Lynch, AOP Bordeaux, France*

24 HOURS CONFIT KUROBUTA PORK BELLY,  
honey togarashi glaze, fennel cream, baked pumpkin, coriander cream  
*Matua Valley Pinot Noir, Marlborough, New Zealand*

LEMON SORBET, champagne, rose apple compote

72 HOURS BRAISED ANGUS SHORT RIBS,  
glazed leek, roasted baby carrot, tomato jam, brioche chips, truffle jus  
*Morgan Bay Cellar Cabernet Sauvignon, California, USA*

GOAT CHEESE CREAM, passionfruit gel  
DARK CHOCOLATE CREMEUX, roasted banana ice cream, yuzu gel  
*Domaine des Bernardins, Muscat De Beaumes Venise, France*