



31st DECEMBER 2020

NEW YEAR'S EVE DINNER

THB 3,500++ for food only
Add THB 1,950++ 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

RED SNAPPER CARPACCIO,
green apple, celery, sweet & sour, popped quinoa, coriander
Batasiolo Gavi Di Gavi Grannee DOCG, Piedmont, Italy

MARINATED YELLOW TAIL BURI FILLET,
pumpkin puree, baby herbs, pickle red onion, pumpkin chips
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand

BAKED TIGER PRAWN, lardo, squid ink sponge, potato-nori chips, dashi gel,
miso powder, sesame powder
Stonefish Chardonnay, Margaret River, Western Australia

LEMON PEA SORBET, champagne, rose apple compote

BUTTER POACHED PHUKET LOBSTER,
fennel salad, coriander oil, creamy dashi sauce
Bodegas Zarate, Albariño, Rias Baixas, Spain

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
Domaine des Bernardins, Muscat De Beaumes Venise, France