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❄️ **CHRISTMAS DAY** ❄️

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*December 25, 2023 from 12 p.m. - 2.30 p.m.*

**Appetizer**

**SEAFOOD PLATTER**

*Poached Prawns, King Crab, Lobster, Oysters, Condiments*

**JUMBO ASPARAGUS**

*Egg Yolks, Asparagus Puree, Morel Mushrooms*



**Soup**

**ROASTED CHESTNUTS VELOUTÉ**

*Jerusalem Artichoke, Black Winter Truffle*



**Main Course**

**BLACK ANGUS BEEF ROSSINI**

*Seared Foie Gras, Brussel Sprouts, Dumplings*

**TURKEY BREAST & TURKEY LEG AU VIN**

*Braised Red Cabbage, Bread Sauce, Cranberry Sauce*



**Dessert**

**DESSERT COUNTER**

*by Executive Pastry Chef Dustin Baxter*



**Festive Christmas Beverage Trolley**

**HOMEMADE EGGNOG**

*Bourbon, Milk, Cream, Eggs, Warm Spices*

**THB 450 net per glass**

**MULLED WINE**

*Red Wine, Brandy, Orange, Cinnamon, Cloves, Star Anise*

**THB 450 net per glass**



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**THB 3,500 net per person for food only**



**THB 1,200 net for 2 Glasses of Sommelier Selected  
White, Red or Rosé Wine**

**THB 850 net for unlimited Dessert Trolley selections**



