



❄️ **CHRISTMAS EVE** ❄️

December 24, 2023 from 6.30 p.m. to 10 p.m.

Live Stations

CARVED HOME CURED SALMON

Honey-Mustard Sauce

IBERICO HAM

Air Baguette, Fresh Tomato Compote, Condiments

ROASTED PORK BELLY

Apple Sauce, Artisanal Mustard

ROASTED TURKEY

Red Cabbage, Sauce Suprême

OYSTER STATION

Sauce Mignonette, Condiments



Appetizer

HOKKAIDO SCALLOP

Piquillo Pepper, Bacon, Saffron Crackers

COLD SEAFOOD PLATTER

Tiger Prawn, Mussels, Alaska King Crab, Fresh Oyster

DUCK CONFIT TERRINE

Trumpet Mushrooms, Kumquat Compote, Butternut Squash

OR

JUMBO ASPARAGUS

Egg Yolks, Asparagus Purée, Morel Mushrooms



Soup

DOUBLE CONSOMMÉ

Bone Marrow Quenelles, Winter Vegetables, Crostini



Main Course

SNOW FISH FILLET

Black Garlic, Clams, Sea Asparagus, Brandade

OR

BLACK ANGUS BEEF WELLINGTON

Potato Mousseline, Truffle Jus



Dessert

DESSERT COUNTER

by Executive Pastry Chef Dustin Baxter



THB 4,500 net per person, food only

**THB 2,500 per person for Free Flow Sparkling,
House Wine, Classic Cocktails and Beer**

**THB 450 per glass for Christmas Beverage Trolley
(Homemade Eggnog, Mulled Wine)**



*All prices are in Thai Baht and subject to
10% service charge and 7% government tax*

