



❄️ **NEW YEAR'S EVE** ❄️

December 31, 2023 from 6.30 p.m. to 10:30 p.m.

Live Stations

CARVED HOME CURED SALMON

IBERICO HAM

Air Baguette, Fresh Tomato Compote, Condiments

ROASTED PORK BELLY

Apple Sauce, Artisanal Mustard

SEAFOOD PLATTER

Tiger Prawns, Mussel, Alaska King Crab, Fresh Oysters

OYSTER STATION

Sauce Mignonette, Condiments



Appetizer

SHARED COLD SEAFOOD PLATTER

Poached Prawns, Shucked Oysters, King Crab, Condiments



Soup

SMOKED CORN VELOUTÉ

Crispy Parma Ham, Chili Oil, Charred Corn



From the Grill

BARBECUE PLATTER

Chef's Selection



Main Course

BLACK ANGUS BEEF WELLINGTON

Potato Mousseline, Heirloom Carrots, Truffle

OR

POACHED HALIBUT IN WINE LEAF

Clam, Baby Spinach, Champagne Nage, Royal Caviar



Dessert

DESSERT COUNTER

by Executive Pastry Chef Dustin Baxter



THB 5,800 net per person for food only

**THB 3,500 for Free flow of Champagne, House Wine,
Classic Cocktails and Beer**



