

Christmas Menu

Food Menu 4,900 THB++

☀ Wine Pairing 2,800 THB++ ☀

MACARON CAVIAR

Royal Oscietra Caviar | Macaron | Sour Cream | Jelly of Sour Cream

☀ Champagne NV Autreau Blanc de Blancs Grand Cru Brut ☀

LANGOUSTINE

Pan Seared Langoustines | Jasmine Rice with Herb | Green Asparagus | Langoustine Vinaigrette

☀ 2018 Inspiration Cotes de Provence by Berne ☀

TURBOT

North Sea Turbot | Broccoli | Cauliflower | Hazelnut | Parmesan | Lemon Vinaigrette

☀ 2017 Pouilly - Fuisse Burgundy 'Vieilles Vignes' AOC by Louis Max ☀

RAVIOLI

Lobster Salad | Foie Gras | Sweetbread | Artichoke | Truffle Vinaigrette

Burgundy - Cotes de Nuits

☀ 2015 Marsannay Les Favieres 'Premier Cru' AOC by Leonce Bouquet ☀

ROEBUCK

Roasted Roebuck | Beetroot | Celeriac | Cherry | Cranberry Puree | Crusted Almond Herb

☀ Chateau Giscours - Margaux 2009 '3eme Cru Classe' ☀

CHOCOLATE COFFEE CREATION

Coffee Cream | Brownie | Baileys | Dulcey Chocolate Crunch

Chocolate Sponge Cake | Quinoa Toiles | Citron Confit

☀ Sherry - Gonzalez Byass 'Cream' - Solera 1847, Jerez - Spain (Sweet) ☀

