



CELEBRATE

THE FESTIVE SEASON 2020

NEW YEAR'S EVE DINNER

4-COURSE SET MENU (Sea and Earth inspired menu)

THB 1,900 NET/person with sparkling wine

AMUSE BOUCHE

Caviar Blinis with sour cream

Wagyu Beef Carpaccio

Truffle oil, rocket & shaved parmesan

Phuket Lobster Bisque

lobster medallion, mussels & lime cream

Phuket Mango Sorbet

**Pan seared Cod, confit of baby carrots, pea schnapps,
saffron beurre blanc**

OR

**Grass Fed Australian Black Angus tenderloin, potato and leeks
gratin & grilled asparagus, Jus**

Lemon Tart

Lime sorbet & a seasonal berry & mint salad

Coffee or tea and petite fours

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



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THE FESTIVE SEASON 2020

NEW YEAR'S EVE DINNER

4-COURSE SET MENU (Sea and Earth inspired menu)

THB 2,999 NET/person with wine pairing

AMUSE BOUCHE

Breganze Prosecco Spumante, NV Italy

Caviar Blinis with sour cream

Crane Lake Pinot Noir, 2014, California

Wagyu Beef Carpaccio

Truffle oil, rocket & shaved parmesan

Zonin Ventiterra Pinot Grigio, 2018, Chile

Phuket Lobster Bisque

lobster medallion, mussels & lime cream

Phuket Mango Sorbet

Lindeman's & 'Bin 65' Chardonnay, 2017, Australia

Pan seared Cod, confit of baby carrots, pea schnapps,
saffron beurre blanc

OR

Caliterra Cabernet Sauvignon, 2018, Chile

Grass Fed Australian Black Angus tenderloin, potato and
leeks gratin & grilled asparagus, Jus

Dr. Loosen Riesling, 2018

Lemon Tart

lime sorbet & a seasonal berry & mint salad

Coffee or tea and petite fours

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