

# RING IN THE NEW YEAR ABOVE BANGKOK, WHERE FIREWORKS IGNITE THE SKY



# **SPECIAL COUNTDOWN OFFERS:**

**INDIVIDUAL ENTRANCE | THB 1,599** with 1 glass of sparkling wine

\*\* TABLE OF 4 | THB 8,500
with 1 bottle of wine and snacks

SCAN FOR MORE DETAILS



BOOK YOUR SPOT NOW AT **H3616-RE@ACCOR.COM** 

Prices are nett, inclusive of 7% VAT and 10% service charge.

# **TABLE OF 4 SET MENU**

# INDULGE IN OUR CURATED SET, **FEATURING:**

8 pieces of savoury, 8 pieces of sweet and 1 bottle of premium wine

# **SAVOURY SELECTION**

#### **GOLDEN SHRIMP MINI BURGER**

Crispy golden shrimp served in a soft brioche slider, complemented with a zestv lemon aioli

#### CITRUS GLAZED DUCK SKEWER

Tender duck breast skewers glazed with a fragrant orange sauce and garnished with Chef's garden mix

# **TRUFFLE & CREAM CHEESE MOUSSE IN CRISP CONE**

Truffle-infused cream cheese mousse presented in a delicate crisp cone and garnished with Chef's garden mix

#### MINI BEEF STEAK

Tender mini beef tenderloin medallions served with a red wine reduction and a touch of grilled seasonal vegetables

# SWEET DELIGHTS

#### CLASSIC CANELÉ DE BORDEAUX

Classic French canelé with a tender custard centre and a caramelised crisp exterior. elegantly plated

#### **MACARONS**

**PROSECCO** 

Delicate French macarons in assorted flavours and colours. a luxurious bite for every guest

#### MINI CHOUX AU CRÈME

Crispy choux pastry filled with silky vanilla cream, plated as elegant mini portions

**BEVERAGE** (Choose 1 bottle) **RED WINE** WHITE WINE

# 💥 SPARKLES GOURMET 💥 **STATION**

Canapé style, featuring 4 perfectly portioned bite-sized pieces.

# **GRAVLAX OF SALMON. BRIOCHE CRISP &**

**CHIVE EMULSION** Nordic-style cured salmon diced and placed on crisp brioche.

finished with chive emulsion

#### **CAPRESE SKEWER** WITH BALSAMIC GLAZE

**THB 390** 

**THB 390** 

Cherry tomatoes, fresh mozzarella, and basil elegantly skewered for a refreshing bite

## **TRUFFLE & CREAM CHEESE** MOUSSE CONE

**THB 390** 

Truffle-infused cream cheese mousse presented in a crisp cone and garnished with Chef's garden mix

# **BEEF KOFTA**

**THB 390** 

**HERB-GLAZED SKEWER** Tender beef kofta glazed

with aromatic herbs. plated with rosemary and light herb sauce

# PERI PERI CHICKEN SKEWER

**THB 390** 

Juicy peri peri chicken skewers complemented with signature sauce and garnished with Chef's garden mix

## **CRISPY SHRIMP TEMPURA** WITH YUZU AIOLI

**THB 490** 

Crispy tempura shrimp served with tangy yuzu aioli



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