

NEW YEAR EVE DINNER

\$180 NETT PER PERSON

AMUSE-BOUCHE

CLOUD BREAD TOMATOES + POMME SOUFFLÉ + CHOUX CRAQUELIN

1. Crystal Cloud Bread, Lao Tomatoes Salsa, Mekong River Fish Roe
2. Potato Souffle, Mashed Potatoes, Cumin, Mint Sauce
3. Choux Craquelin, Cream Cheese, Chilis Jam, Liver Pâte

Beverage Pairing - Mulled Wine

STARTER

SALMON GRAVADLAX

Cured Salmon, Beet and Lemon Cream cheese, Trout Roe, Lao Herbs Oil
Beverage Pairing - Sauvignon Blanc

SOUP

CAPON SOUP

Charcoal grilled free range local capon, Consommé, Local Vegetables

ENTRÉE

SURF & TURF RISOTTO BLANCO

Grilled Scallop, Foie gras, Risotto, Champagne, Parmigiano

MAIN

JASMINE WAGYU BEEF WELLINGTON

Jasmine Wagyu Beef wellington, Pomme puree, Buffalo Jus, Charcoal grilled Kale
Beverage Pairing - Cabernet Sauvignon

PRE-DESSERT

POMEGRANATE

Pomegranate, Lime, Mint, Clove Infused in Pineapple Juice with Espuma Carbonate

DESSERT

GLAZED CHOCOLATE CAKE

Chocolate Glazed cake, Vanilla Foam, 66% Lao Chocolate Ice-cream
Beverage Pairing - Prosecco

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Beverage Pairing - Mulled Wine

STARTER

TRUFFLES TERRINE DE POMMES

Potato Terrine, Black Truffles, Quinoa, Micro Herbs, Sesame Oil, Coconut Cream, Soy Sauce
Beverage Pairing - Sauvignon Blanc

SOUP

LOCAL WAXY CORN SOUP

Local Waxy Corn, Caramelize Onion, Comte, Brown Butter, Herbs Bread

MAIN

VERT RISOTTO

Grilled Asparagus, Green Pea, Edamame, Risotto, Beetroot Pickle, Parmigiano Reggiano
Beverage Pairing - Pinot Noir

PRE-DESSERT

POMEGRANATE

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DESSERT

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Beverage Pairing - Prosecco
