

Christmas MENU

\$160 NETT / PERSON

AMUSE-BOUCHE

REINDEER NOSE MADELEINES

Foie Gras Terrine Stuffed with Berries Puree, Glazed Cranberries,
Shokupan Bread, Christmas Tree Strawberries Mousse
Beverage Pairing - Eggnog

STARTER

SCALLOP

Cured Scallops, Truffles, Trout Roe, Angel Hair Pasta, Beurre Blanc
Beverage Pairing - Sauvignon Blanc

SOUP

WILD MUSHROOM SOUP

Seasonal Winter Mushroom, Hon Dashi, Home Smoked Salt, Coriander Roots, Burnt Lime

ENTRÉE

MEKONG RIVER FISH

Charcoal Pressed Mekong River Fish, Seasonal Young Rice Baked in Clay Pot, Apricot Foam,
Edamame, Shallot Pickle

MAIN

SMOKED DUCK

Duck Breast Smoked with Rice Straw, Potato Dauphinoise,
Cranberries Compote, Charcoal Grilled Kale Puree
Beverage Pairing - Cabernet Sauvignon

PRE-DESSERT

GRILLED CITRUS

Charcoal Grilled Citrus, Mint, Clove Infused in Pineapple Juice with Espuma Carbonate

DESSERT

CHRISTMAS LOG CAKE

Christmas Log Cake, Vanilla Foam, 66% Lao Chocolate Ice-cream
Beverage Pairing - Prosecco

Christmas MENU

\$160 NETT / PERSON (VEG)

AMUSE-BOUCHE

REINDEER NOSE MADELEINES

Cauliflower Terrine Stuffed with Berries Puree, Glazed Cranberries,
Shokupan Bread, Christmas Tree Strawberries Mousse
Beverage Pairing - Eggnog

STARTER

SEASONAL CITRUS SALAD

Marinated Assorted Citruses, River Weed Powder,
Toasted Shredded Coconut, Tamarind Dressing
Beverage Pairing - Sauvignon Blanc

SOUP

WILD MUSHROOM SOUP

Seasonal Winter Mushroom, Hon Dashi, Home Smoked Salt,
Coriander Roots, Burnt Lime

ENTRÉE

SEASONAL LOCAL VEGETABLE

Seasonal Winter Vegetables & Edible Flowers in Diverse Methods of Cooking,
House Yogurt, Local Herbs Dressing

MAIN

TOFU ROULADE

White Tofu Roulade with Potatoes, Ajo Blanco
with Charcoal Grilled Grapes, Winter Lao Melon
Beverage Pairing - Pinot Noir

PRE-DESSERT

GRILLED CITRUS

Charcoal Grilled Citrus, Mint, Clove Infused in Pineapple Juice with Espuma Carbonate

DESSERT

CHRISTMAS LOG CAKE

Christmas Log Cake, Vanilla Foam, 66% Lao Chocolate Ice-cream
Beverage Pairing - Prosecco