



New Year's Eve Menu

\$206 NET / PERSON

CHEF'S GREETINGS

Layers of Laos Kaipen, Local Pork Sausage and Tomato–Basil Salsa

FESTIVE BOWL

Lagoon Essence
Coconut Consommé, Seared Scallops and Fragrant Local Herbs

FESTIVE GARDEN

Lobster & Pomelo Jewel
Lobster with Pomelo and Mozzarella
topped with Fresh Tomato

TIDES OF CELEBRATION

Golden Seabass Fillet with Jeow Bong Butter Seabass, Garden-Fresh Greens served with Signature Lao Chili Paste

Lao harmony Pause
Signature Mango Sorbet paired with Mango-Infused Lao Rum

GOURMET SIGNATURE

Seared Wagyu Fillet on Organic Sticky Rice New Zealand Wagyu, Local Wild Mushrooms served with Organic Sticky Rice

SWEET ENDING

Hidden Indulgence
Chocolate served with Tropical Seasonal Fruits

Elegantly paired with a glass of sparkling wine