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KITCHEN & BAR

CHRISTMAS EVE

24TH DECEMBER 2023

THB 3,000++ PER PERSON

ADDITIONAL WINE PARING THB 2,500++ PER PERSON

Amuse bouche

Meringue, confit red onion, guanciale cream

Gancia Prosecco Dry

Poached Amberjack fish

Parsley farce, cucumber broth, yogurt emulsion, brioche bun

Bibi Graetz Toscana Casamatta Bianco 2018

Coconut soup

Crab meat, cruschi pepper

Clos Henri Vineyard Estate Sauvignon Blanc 2022

Butternut squash Raviolo

Served in Gorgonzola brown butter sauce amaretto glazed, sliced almonds

Ariola Marcello Lambrusco Gran Cru

Smoked duck breast

Honey glazed, mushroom puree, Romanesco, jus

Villa Trasqua Nerento Chianti Classico Gran Selezione 2016

Or

Sea Bream

Semi dried Piccandilly tomatoes, Manila clams, acqua pazza sauce

Joseph Drouhin Vaudon Chablis 2021

Chocolate snow

Vanilla mousse, raspberry compote, hazelnut praline

Valfieri Moscato d'Asti

Petit four & Panettone

Homemade Limoncello