

M | E | D | I | C | I
KITCHEN & BAR

NEW YEAR'S EVE
31st December 2023

Amuse bouche

Carbonara egg



Gancia Prosecco Dry

Mazara red prawn

Stracciatella cheese, savory tartlet with green peas, celery broth



Leon Beyer Gewürztraminer 2019

Mushroom tea

Porcini sabayon



Joseph Drouhin Laforet Bourgogne Chardonnay 2021

Truffle Ravioli

Home-made ravioli with creamy truffle juice, Parmigiano Reggiano cheese



Sandrone Dolcetto d'Alba 2017

Poached Turbot

Confit saffron potatoes, black trumpet cream, fresh truffle, white wine sauce



Joseph Drouhin Vaudon Chablis 2021

Or

A3 Japanese Wagyu ribeye

Black Tuscan kale, potato puree, pickle mustard seeds, jus



Luca Bosio Barolo 2017

Poached Peach

Cinnamon sable, yogurt mousse, lime jelly



Valfieri Moscato d'Asti

Petit four



Homemade Limoncello

THB 4,000++ PER PERSON

ADDITIONAL WINE PACKAGE THB 3,000++ PER PERSON