

FESTIVE MENU

December 20th – 30th

9 courses - 3800฿ including one glass of champagne & coffee/tea
to be served to the whole table with one menu per person
wine pairing 2500฿

KING CRAB BEIGNET – SMOKED STURGEON – JAMON IBERICO

HOKKAIDO SEA SCALLOP

French oscietra caviar - tahiti vanilla - bouillabaisse gelée

FIRE GRILLED SPANISH OCTOPUS

manila clams - champagne - fermented garlic

or

DUCK FOIE GRAS (+500)

sauternes - grilled nashi pear - french toast

PHUKET LOBSTER

passionfruit - butternut squash - arabica coffee

MUSCOVY DUCK

red cabbage - cassis de Provence - pinot noir

or

IWATE WAGYU FROM JAPAN (+800)

black winter truffle - bone marrow hollandaise - confit potato

CHEESE FROM TROLLEY

tête de moine - L'Arôme truffle brie - pain aux fruits secs

ICED VIN CHAUD

Ceylon cinnamon - Phuket pineapple - Valrhona chocolate

PERSIMMON MONT BLANC

mace flower ice cream - meringue - tangerine

BÛCHE DE NOËL – MACARON – PÂTE DE FRUITS

All prices are in Thai baht and subject to 10% service charge and 7% government tax.
Please let us know if you have any dietary restrictions or special considerations and we will do our best to accommodate you.

