

Christmas Eve Dinner

Saturday December 24th, 2016

Tuna tartar with avocado, tomato, mozzarella
on fried wonton and basil-orange sauce

h { g

Yellow capsicum cream soup
with olive & eggplant crostini

h { g

White asparagus tart topped
with pan fried goose liver and truffle foam

h { g

Coconut & Ginger sorbet

h { g

Traditional roasted turkey with chestnut-apple-rasin stuffing
red cabbage, creamy brussel sprouts
and potato-pumpkin gnocchi, cranberry-cinnamon sauce
or

Slow braised Australian veal cheeks
served in its sauce, truffle flavoured
mashed potatoes and baked cherry tomatoes

h { g

Swiss toblerone chocolate mousse home made coffee ice cream
in almond tuile and pineapple chips

h { g

Freshly brewed coffee or tea

Friandise, Christmas cookies, Swiss chocolates

Only 2,200.- Bht. Net

New Year's Eve Dinner

Saturday December 31st, 2016

Amuse Bouche

h { g

Home cured salmon "Gravlax" on truffled potato salad
honey-mustard-dill sauce and herb focaccia

h { g

Cepe mushroom cream soup
with sauted cepes and crispy parma ham

h { g

Lasagna with slow cooked duck breast , mushrooms
tomatoes, olives, fontina d'aosta cheese
in basil flavoured tomato sauce

h { g

Rhubarb & star anise sorbet with vodka

h { g

Herb crusted lamb rack & Australian angus tenderloin
saffron-potato puree, baked onions, glazed baby carrots
broccoli and shiraz jus

h { g

French cheese selection served with their condiments

h { g

Dark chocolate and coconut tart
served with fresh berries and home made vanilla ice cream

h { g

Freshly brewed coffee or tea

Friandise, Fruit tartellets, Swiss chocolates

Only 2,800.-Bht. Net