

CELEBRATION HAS REACHED NEW HEIGHTS



Golden Caviar

Prat ar coum oyster, apple, grand cru Champagne

Brittany Mackerel

Cos lettuce, horseradish, yogurt, nasturtium, tarragon oil

Red Prawn "Carabinero"

Beetroots, onion, kale, borage, herring eggs, borage cress

Atlantic Codfish

"From head to tail", kelp, cauliflower, galangal, dashi

Bresse Capon

Breast, leg & broth, white Alba truffle, rooted chervil, quinoa

Iberico Pork Secreto

Char grilled, tomato, fermented garlic, sorrel leaf

Kagoshima Beef Rib Loin

Cooked in hey, "forgotten vegetables", chickweed, bergamot

Watermelon

Bleu de sassenage cheese, chili

Amedei Milk Toscano Brown

chocolate, wasanbon, sesame

THB 23,999++ per person





Distil

Toro Tuna Crudo

Thai inspired - tom yum oil, kaffir gele, sevruga caviar

Soulard Foie Gras

Sweet corn, yuzu, saķe gastrique

Brittany Lobster

Black squid ink malfatti, vongole clams, meyer lemon velouté

Blood Orange - Martin Miller Gin Sherbet

Mediterranean Seabass

and

Wagyu Beef Shortrib

Courgette flowers, spaghetti squash

Los Ancones 67%

Michel Cluizel chocolate, orange cream

Grand Marnier parfait

Freshly Brewed Coffee or Tea Infusions

Mignardises

THB 17,999++ per person





Alaskan King Crab

Momotaro tomato, sweet basil jello, ossetra caviar

Double-Boiled Superior Broth

Abalone, scallop, shark's fin, sea cucumber

Pan Fried Foie Gras

Japanese radish, miso sauce

Australian Cold Water Lobster

Morel mushrooms, chawanmushi, ginger-wolfberry sauce, consommé

Kurobuta Pork Ribs

Kumquat, exotic fruits jus

Black Winter Truffle - Star Grouper

Spicy lotus root, truffle sauce

Japanese "Omi" Beef "Grade A5"

Black pepper-port wine sauce, red glutinous rice

Chocolate-Cognac-Caramel

Chocolate dome, Remy Martin mousse, soft fleur de sel caramel cream

Freshly Brewed Coffee and Tea Infusions

Mignardises

THB 21,999++ per person



