



# NEW YEAR'S EVE

## *Seaside Splendor*

**THB 5,900 PER PERSON AND THB 2,950  
PER CHILD FROM 5 - 11 YEARS OLD**

**DRESSCODE: WHITE & GOLD**

### **SALAD BAR & COLD CUT STATION**

#### **APPETIZER**

VEGETABLE SPRING ROLL / DEEP-FRIED CHICKEN WING / FISH CAKE / SHRIMP CAKE

#### **SALAD**

SPICY GLASS NOODLE SALAD WITH SEAFOOD / GRILLED BEEF SALAD WITH CUCUMBER /  
MINCED PORK SALAD WITH GROUND ROASTED RICE / CHICKEN HAWAIIAN SALAD /  
TUNA SALAD / GREEK SALAD

#### **SOUP**

TOM YUM SEAFOOD / POTATO AND LEEK SOUP

#### **HOT DISH**

BBQ ROASTED DUCK IN RED CURRY / STIR-FRIED MIXED VEGETABLE / STIR-FRIED  
CHICKEN WITH CASHEW NUT / GRILLED SEA BASS WITH TARRAGON SAUCE /  
FILLET MIGNON WITH RED WINE SAUCE / BEEF LASAGNA / BAKED POTATO

#### **THE GRILL**

NAMBU WAGYU / RACK OF LAMB / PORK CHOP / CHICKEN BREAST /  
CANADIAN LOBSTER / TIGER PRAWN / SQUID / SEA BASS FILLET / VEAL SAUSAGE /  
FRANKFURT / WEISSWURST / BRATWURST / THÜRINGEN

#### **SEAFOOD ON ICE**

BLUE CRAB / POACHED PRAWN / MUSSEL / OYSTER

#### **CARVING**

HONEY GLAZED VIRGINIA HAM

#### **JAPANESE CORNER**

SUSHI / SASHIMI / MAKI ROLL / TEMPURA

#### **PASTA STATION**

BOLOGNAISE / CREAM SAUCE / TOMATO SAUCE

#### **DESSERT**

ORANGE CAKE ROLL / JELLY FRUIT CAKE / PURIN (JAPANESE CUSTARD) /  
CHOCOLATE CHEESE CAKE / MANGO PANNA COTTA / CREPE SUZETTE /  
BUA LOY (THAI RICE DUMPLINGS IN COCONUT MILK) / GLUAY BUAD CHEE  
(BANANAS IN COCONUT CREAM) / HOMEMADE ICE CREAM / FRESH FRUIT

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



# NEW YEAR'S EVE WINE MENU

## CHAMPAGNE

ERNEST REPENEAN BRUT, FRANCE	4,000.-
LOUIS ROEDERER BRUT, FRANCE	6,000.-
MOET & CHANDON BRUT IMPERIAL, FRANCE	7,000.-
DOM PÉRIGNON, FRANCE	19,000.-



## SPARKLING WINE



ZONIN PROSECCO DOC, ITALY	1,990.-
MONSOON SPARKLING BRUT PRESTIGE, THAILAND	1,990.-
7 CASCINE PROSECCO EXTRA DRY SPUMANTE, ITALY	2,350.-
PICCINI VENETIAN DRESS PROSECCO EXTRA DRY, ITALY	2,930.-

## RED WINE

PLACIDO CHIANTI, ITALY	1,790.-
SANGRE DE TORO ORIGINAL, SPAIN	1,990.-
MATUA VALLEY REGIONAL PINOT NOIR, NEW ZEALAND	2,190.-
E.GUIGAL COTES DU RHONE, FRANCE	2,390.-

## WHITE WINE

PLACIDO PINOT GRIGIO, ITALY	1,790.-
SANGRE DE TORO, SPAIN	1,990.-
MATUA VALLEY REGIONAL SAUVIGNON BLANC, NEW ZEALAND	2,190.-
E.GUIGAL COTES DU RHONE, FRANCE	2,390.-



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX  
PRE-ORDER AS STOCK MAY NOT AVAILABLE DURING YOUR STAY







# FESTIVE MENU

## SOUP

### ARTICHOKE SOUP

*with Artichoke and Grilled Prawn*

## SALAD

### MISO GLAZED CAULIFLOWER

*with Quinoa, Eggplant Puree and Pesto Sauce*

## MAIN COURSE

### STUFFED TURKEY ROULADE

*with Foie Gras, Truffle Puree, and Red Wine Balsamic Sauce*

or

### SALMON WELLINGTON

*with Tarragon Sauce*

or

### RACK OF LAMB

*with Parmesan Risotto and Rosemary Sauce*

or

### TENDERLOIN

*with Apple Zucchini Rosti and Truffle Sauce*

## DESSERT

### CHOCOLATE LAVA

*served with Crumble and Vanilla Ice Cream*

or

### PISTACHIO CHEESE CAKE

*THB 7,000.- per couple  
including 1 bottle of House Wine or Sparkling Wine*

*Prices are subject to 10% service charge and 7% government tax*

