



NEW YEAR'S EVE 2019

蟲草菇棒棒雞

“Bang Bang Chicken”

Cordyceps mushroom, chili sauce

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籐椒油潑海螺

### **Poached Slicing of “Sazae Tsubuyaki”**

Japanese conch, wasabi and Sichuan rattan

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乳鴿盅

Pigeoneau Consommé

France 30 Days wild wood pigeon, cordyceps flower

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成都鴨烤串

### **Cherry Duck Skewer “Cheng Du” Style**

Garden green, spicy sauce

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蘭花粉絲 海胆 紅蝦剝椒蒸

Steamed Spanish Carabineros Prawn

Butterfly pea vermicelli, sea urchin, Hunan fermented chili pickled

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沸騰東星斑

### **Red Star Grouper Boiling “Chongqing” Spiced**

broad bean, bamboo shoots and bean sprout

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粉皮蒸燉牛肋伴長腳蟹泡飯

Braised Ribs Wagyu Grass Wrapper

Portobello, King crab leg royal consommé boiled rice

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### **Dessert**

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Freshly Brewed Coffee and Tea Infusions

Mignardises

THB 23,999++ Per Person

Prices are in Thai Baht and subjected to 10% service charge and applicable Government taxes