



NEW YEAR'S EVE 2019

Beluga Caviar “Bites”

Botan Ebi, Cucumber
Notsuke Scallop, Kabu Turnip
Ootoro Tuna, Green Apple, Shiso
Tankaku Beef, Kakiemon Oyster

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### **Kegani “Hama-Yude”**

Horsehair Crab, Sea Urchin, Cauliflower, Dashi

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Tairagi “Mariniere”

Pen Shell, Mirugai, Smoked Haddock, Broccoli

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### **Ise Ebi “Fricassee”**

Japanese Spiny Lobster, Kabocha, Spiced Lobster Jus

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Ankou “Roasted”

Monkfish, Bacon, Shungiku, White Truffles

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### **Kyoto Duck & Foie Gras “Served in Two Ways”**

Crepinette & Consommé, Kyoto Salsify and Leek

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Niigata Murakami Wagyu Beef “Grilled over Bincho Charcoal”

Ezo Abalone, Winter Spinach, Artichoke, Black Truffles

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### **William Pear “Clafoutis”**

Vanilla Cream and Crumble, Pear & Yuzu Sorbet

**THB 30,999++ per person**

**All prices are subject to 10% service charge and applicable government tax**