

New Year's Eve Menu

Matsuba Crab Beignet

Mornay Sauce, Black Truffle

Uni Somen

Botan Ebi, Superieur Oscietra Caviar, Sea Urchin Emulsion

Champagne Philipponnat Cuvée 1522 Grand Cru, 2008, Extra Brut

Steamed Kuro Awabi

Black Abalone, Carnaroli Risotto, Pine Nut, Sansho

Ornellaia, Toscana IGT Bianco, 2021

Miso Grilled Blue Lobster

Yurine Gnocchi, Hazelnut, Vin Jaune, White Truffle

Philippe Colin, Chassagne-Montrachet 1er Cru, Les Chaumées, 2022

Poached Akamutsu

Blackthroat Seaperch, King Crab, Spinach, Beluga Caviar, Champagne Sauce

Miyao Shuzo, Shimeharitsuru Platinum Label, Junmai-Daiginjo 30%

Jidori Chicken & Foie Gras Ravioli

Jerusalem Artichoke, Shio Koji Supreme Sauce, White Truffle

Angelo Gaja Barbaresco 2019

Bincho Charcoal Grilled Kobe Beef

Unagi, Gobo Root, Pecoros, Aged Balsamic, Black Truffle

Château Latour, Les Forts de Latour, Pauillac 2016

Shiro Ichigo

White Strawberry, Sake, Lychee, Sake Kasu

Shin Takachiyo N-TYPE Sou Nocturne, Niigata

Menu THB 35,000

Wine Pairing THB 18,000