



New Year's Eve Menu

Salmon Confit, Smoked Isigny Cream
Horseradish, Rye Bread and Oscietra Caviar
Champagne Larmandier Bernier, Latitude Extra Brut

Scallop, Jerusalem Artichoke
Black Truffle
Domaine Mark Kreydenweiss, Clos du Val D'Eléon 2019

Brittany Blue Lobster, Fennel Confit, Burrata
Marigold Scent, Intense Coral Jus
Chateau D'Epire, Savennières Cuvée Le Parc 2020

Grilled Foie Gras, Artichoke
Black Truffle
Domaine Fanny Sabre, Beaune Clos des Renardes 2022

Veal Tournedos, Black Truffle, Mashed Potato
Creamy Mushroom Sauce, White Truffle
Mas de Daumas Gassac, Rouge 2015

Brillat-Savarin
Black Truffle or Caviar
Eric Bordelet, Poiré Authentique 2023
Vanilla Bleue Hazelnut
Chocolate, Caviar
Domaine Thunevin Calvet, Maury 1998

Menu THB 36,500
Wine Pairing THB 19,000

