

CHRISTMAS DAY LUNCH

TERRINE DE CRABE ROYAL ET SAUMON À L'AVOCAT, VINAIGRETTE AU PAMPLEMOUSSE
TERRINE OF KING CRAB AND SALMON WITH AVOCADO, GRAPEFRUIT VINAIGRETTE



BORTSCH À LA ROTHSCHILD ET SA GARNITURE DE PIROZHKI
"BORTSCH À LA ROTHSCHILD" WITH A BRAISED OXTAIL PASTRY PIROZHKI



FOIE GRAS POÊLÉ À LA CARDAMOME, LÉGUMES RACINES GLACÉS, SAUCE RAISINS ET VERJUS
PAN-FRIED FOIE GRAS WITH CARDAMOM, GLAZED ROOT VEGETABLES, RAISIN AND VERJUS SAUCE



FILETS DE SOLE EN HABIT VERT, FARCIS D'UN MOELLEUX DE CREVETTES, PALOURDES ET SAUCE VIN JAUNE
SOLE FILLETS FILLED WITH PRAWN MOUSSE, CLAMS AND "VIN JAUNE" SAUCE

OR

DINDONNEAU RÔTI À LA FARCE DE NÖEL ET AUX CHIPOLATAS, SAUCE AU PAIN ET JUS
ROAST TURKEY SERVED WITH STUFFING AND CHIPOLATAS, BREAD SAUCE AND JUS



CHARIOT DE DESSERTS
DESSERT TROLLEY

BÛCHE DE NÖEL AU CHOCOLAT
CHOCOLATE YULE LOG

AND

LE CHRISTMAS PUDDING ET SA SAUCE BRANDY
CHRISTMAS PUDDING AND BRANDY SAUCE

AND

GÂTEAU FORÊT NOIRE
BLACK FOREST GÂTEAU

AND

VACHERIN GLACÉ AUX FRAMBOISES ET VANILLE
ICED RASPBERRY AND VANILLA VACHERIN

AND

MINCE PIE, TUILE AUX AMANDES ET TRUFFE AU CHOCOLAT
MINCE PIE, ALMOND TUILE AND CHOCOLATE TRUFFLE

5 SEQUENCES – 9500 THB NET

THE DISHES WE OFFER ARE SUBJECT TO VARIATIONS IN MARKET SUPPLY.
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.