



TERRAZZA

Mandarin Oriental, Bangkok  
Thursday, 31 December 2020

# Champagne Menu

<b>NV</b>	<b>Louis Roederer, Premier, Brut</b>	<b>7,500</b>
<b>NV</b>	<b>Suenen, Blanc de Blanc, Oiry Grand Cru, Extra Cru</b>	<b>6,500</b>
<b>NV</b>	<b>Egly-Ouriet, Blanc de Noirs, Vieilles Vignes, Grand Cru</b>	<b>15,500</b>
<b>NV</b>	<b>Krug, Grand Cuvée</b>	<b>26,000</b>
<b>NV</b>	<b>Billecart-Salmon, Rose, Brut</b>	<b>9,200</b>
<b>2008</b>	<b>Veuve Clicquot Ponsardin, Brut</b>	<b>11,000</b>
<b>2000</b>	<b>Dom Pérignon, P2</b>	<b>45,000</b>

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

# Caviar Menu

<b>Kristal Caviar, 30 grams</b>	2,600
With traditional condiments	
<b>Kristal Caviar, 125 grams (suitable for 8 to 10 person)</b>	12,000
With traditional condiments	
<b>Fish Tartar with 15 grams Baeri Caviar</b>	1,600
With crispy potato	
<b>Alaska King Crab Corn Tacos with 15 grams Baeri Caviar</b>	16,500
With avocado	
<b>Wood Fired Pizza with 180 grams Baeri Caviar</b>	15,500
With mascarpone	
<b>International Oyster with Condiments</b>	600
<i>Add Kristal Caviar 15 grams</i>	1,300
<i>Add Baeri Caviar 15 grams</i>	1,100
<b>Lobster Roll with 15 grams Baeri Caviar</b>	21,000

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

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