

LE MENU

VELOUTÉ DE CHÂTAIGNES AU CHAMPAGNE, LAMELLES DE SAINT-JACQUES ET DÉS DE CÉLERI-RAVE
CHESTNUT AND CHAMPAGNE VELOUTÉ, WITH SAUTÉED SCALLOP SLICES AND CELERIAC DICE



FILET DE SAINT-PIERRE POCHÉ AU CAVIAR OSCIÈTRE, SAUCE À L'OURSIN
POACHED JOHN DORY FILLET WITH OSCIETRA CAVIAR, SEA URCHIN SAUCE



TRONÇONNETTE DE HOMARD CANADIEN POÊLÉE MINUTE AU PORTO BLANC
PAN-FRIED CANADIAN LOBSTER MEDALLION AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE



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

OU

CHAUSSON DE SOLE EN FEUILLETÉ AUX CREVETTES ROSES, SAUCE À LA CITRONELLE
SOLE BAKED IN PUFF PASTRY WITH PRAWNS, LEMONGRASS SAUCE



SORBET AU CHAMPAGNE ROSÉ
PINK CHAMPAGNE SORBET



BÛCHE DE NÖEL AU CHOCOLAT
CHOCOLATE YULE LOG

ET

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



MINCE PIES ET TUILES DENTELLES
MINCE PIES AND DELICATE "TUILES"

FOR 6 COURSES - 6,000

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

LE NORMANDIE BY ALAIN ROUX

CHEF DE CUISINE

PHIL HICKMAN

MANDARIN ORIENTAL, BANGKOK
SATURDAY 25 DECEMBER 2021