



Le Normandie

CHEF DE CUISINE
ARNAUD DUNAND SAUTHIER

MANDARIN ORIENTAL, BANGKOK
TUESDAY 25 DECEMBER 2018

MENU



NOIX DE SAINT-JACQUES D'ECOSSE

COLD QUENELLE OF SCALLOP, CITRUS AND BARD CREAM



FOIE GRAS ET COURGE

FOIE GRAS VELVET SOUP, PUMPKIN AND GINGERBREAD



LE HOMARD BRETON DE L'ILE DE CHAUSEY

ROASTED BLUE LOBSTER, CELERIAC AND RED WINE



LA DINDE DE NOËL

TRADITIONAL CHRISTMAS TURKEY WITH CONDIMENTS

OU • OR

BAR DE LIGNE DE PETIT BATEAU

ROASTED WILD CAUGHT SEA BASS, 'PARDAILLAN TURNIPS', SHELLFISH AND SAFFRON



BEAUFORT D'ALPAGE

FOAM OF BEAUFORT, AGED BALSAMIC AND BEETROOT



CHARIOT DE DESSERT TRADITIONNEL DE NOËL

CHESTNUT YULE LOG, PANETTONE, STOLLEN, MACADAMIA PEAR TEA CAKE, SPICED CAKE, CHRISTMAS COOKIES

THB 5,500

PRICES ARE IN THAI BAHT INCLUDED 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX