

# FESTIVE SEASON 2017





#### **Slow Cooked Scottish Salmon**

Caviar, crispy wafer, pickled cucumber and sour cream

## **Velvet Chestnut Soup**

Armagnac and black truffle Chantilly

## **Foie Gras Orange Mechanic**

Pan-fried foie gras with spiced orange sauce, orange and foie gras slices, crispy cone coated with fresh herbs

#### **Black Cod Fish**

Coated with herbs and prawn roe crumble, cauliflower purée, burned shallot mussel, dashi light cream sauce

Or

## **Roasted Turkey**

Black truffle bread stuffing, cranberry sauce, potato mille-feuille, back trumpet mushrooms, mashed pumpkin

# **Christmas Pudding**

Brandy butter

# **Winter Landscape**

Roasted apple, caramel custard, milk ice-cream, snow ball and chocolate soil

Fine teas and coffees

Christmas mignardises

THB 6,000 net per person