



Flavors of the New Year

A 7-course celebration crafted to welcome the New Year with flavor, elegance, and unforgettable views.

Amuse Bouche

Mussel Rockefeller

Baked New Zealand mussels, spinach cream, herb breadcrumbs, Mozzarella

Starter

Served with Côtes de Provence rosé

Sticky Miso Aubergine

Grilled aubergine, miso sauce, dried shallot, pomegranate, sesame seeds, chives

Beetroot Cured Salmon Gravlax

Radicchio, watercress leaves, feta, pomegranate, dill, cream fraiche

Soup

Seafood Bisque

White prawns, squid, green mussel, snowfish, leek, bell pepper, saffron, Italian parsley

Mediterranean Spiced Vegetable & Chickpea Soup

Zucchini, cauliflower, leek, celery, bell pepper, shallot & onion, chickpea, cumin & turmeric,
Italian parsley

Sorbet

Fresh Mango Sorbet



Main Course

Served with Sancerre or St. Emilion Grand Cru

Phuket Lobster Thermidor

Mixed vegetable, garlic, onion, whipping cream, Parmesan, Mozzarella, spaghetti, asparagus, baby carrot, Italian parsley

Grilled Angus Fillet Mignon

250g Angus beef tenderloin wrapped in Parma ham, parsnip purée, roasted asparagus, baby carrot, mushrooms, red wine jus

Wild Mushroom & Truffle Risotto

Risotto with wild mushroom & black truffle, Parmesan, asparagus spears, whipping cream, Italian parsley

Dessert

Coconut & Mango Tapioca Pearl

Tapioca pearl, yellow mango, young coconut, white sugar, mini coconut, coconut cream

Apple & Cinnamon Feuillette

Puff pastry, cinnamon stick & powder, brown sugar, mint, macadamia ice cream

Banana Roti

Thai banana pancake, whole egg, salted butter, condensed milk, chocolate sauce

Mignardise

Kalamae

Traditional Thai sweet served with tea or coffee

Midnight Toast

A glass of French sparkling wine (white or rosé) served after dinner and again at midnight.