



NEW YEAR'EVE GALA

Tomorrow's Tribe

31 DECEMBER 2023



NEW YEAR'S EVE GALA

Sunday 31 December

7.00 pm – 12.00 midnight at The Service 1921 lawn

The setting: the sparkling riverfront. The theme: tomorrow's tribe. Let your creativity run wild as you dress up for the night. The feasting knows no limits, with oysters, caviar, lobster, foie gras, suckling pig and champagne on the menu. Dance the night away, then look to the sky at midnight as fireworks light up the new year.

THB 9,924++ PER PERSON

Including a bottle of champagne per table

MENU

Oysters and Roe bar

Raw Oysters on ice

Fine de Claire No.4 (France)

Specials Geay(France)

Irish Oysters (Ireland)

Mignonette, Tabasco, sriracha, lemon, lime

Pacific salmon caviar cordon noir

German golden trout caviar cordon noir

Russian pike caviar molasol hobhnka

Sour cream, chive, lemon & dill vinaigrette

Chopped parsley, confit egg yolk, shallot

Potato blinis

Poached Seafood Display

Boston lobster, tiger prawns, blue swimmer crab, nz mussel,

White clams, scallop half shell

Sauces and condiments

Cocktail sauce, sauce vierge, truffle vinaigrette, lime aioli

Roast garlic mayonnaise, Thai seafood sauce

Salads in the Jars

Roast beetroot and goats' cheese

Watermelon and Parma ham salad

Roast pumpkin and fennel

Watercress, cherry tomato and feta

Green salad



Cold Cuts

Iberian shoulder ham "pata negra" 30 months aged

Salame Napoli

Coppa ham

Serano ham

Mortadella with truffle

Mini rosette

Saucisse seche superieure

Saucisson au poivre

Saucisson au herbes

Spicy chorizo

Cheese

Petite pont L'Eveque AOC

St. Nectaire AOC

Morbier AOC

Valencay AOC

Smoked tomme de savoie

Poiret de la meuse

Brie with truffle

Blue Stilton

Taleggio

Orro Rosso

Selection of preserves, pickles, savory jams and olives

Terrine and Pates

Pork and pistachio pate en croute

Pate Grand'Mere

Chicken liver parfait

Foie gras terrine

Mango chutney, cherry tomato marmalade, red onion and fennel

seed chutney

Pickled Vegetables

sourdough bread

Foie Gras Live Station

Pan-fried with selection of condiments

Confit shallots, balsamic roasted figs, onion chutney, salsa verde, toasted baguette

Parmesan Wheel Pasta

Tagliatelle, fresh black truffle

Carving Station

Whole baked Scottish salmon

Porchetta

Wagyu beef prime rib

Sauces

Smoked beef reduction, lime and lemongrass scented butter, mushroom sauce - peppercorn sauce

Hot dishes

Crisp roast potatoes with brown butter and rosemary

Sautéed asparagus with garlic and béarnaise

Baked cauliflower with parmesan cream

Ratatouille

Roast Brussel sprouts

Garlic fried rice

Soups

Mushroom and truffle soup

lobster bisque

Bakery

Cheese Garlic Loaf

Grissini, Rosemary Focaccia, Sundried Tomato Bread

Ciabatta, Baguette, Rye bread - Six-corn bread

Selection of Butters:

Salt, Herb, Garlic, Chili



Sushi & Sashimi

California roll
Avocado & salmon roll
Egg maki
Salmon nigiri
Tuna sashimi
Salmon sashimi
Traditional condiments

Suckling Pig

Whole roast suckling pig

Sweet & sour sauce, hoisin sauce, apple and mustard sauce

Lanna Spice Market

Taste of Lanna

Chiang Mai sausage
Crisp pork skin
Nam prik noom
Nam prik ong
Local vegetables, boiled egg

Larb Muang

Chiang Mai minced pork salad with Szechuan pepper and Vietnamese coriander

Gaeng Hung Lay Moo Tun

Northern style braised pork legs curry slowly cooked in herbs and spices

Khao Pad Nam Prik Noom Kark Moo

Fried rice with northern green chili paste and crisp pork

Kua Haeng Nua

Northern style stir-fried braised beef with herbs and curry paste

Khao Soi Station

Northern curry noodle with, egg noodles, crispy noodles, pickled cabbage, shallots, dry chili oil, lime

Desserts

Bourbon Pecan Pie
Cashew nut fudge Brownies
Berry cheesecake
Vanilla and raspberry panna cotta
Coconut sago pudding
Strawberry Choux
Matcha rolls
Red velvet cake
Black forest trifle

Chocolate Fountain

Dark & White Chocolate
Fruit skewers, marshmallows, strawberry, wafers

Assortment of Thai Desserts and Sweets

Moji Lanna

Perilla seed, sweet condense milk, brown cane sugar

Macaroon selection

Vanilla, caramel, coconut, berry, chocolate, pistachio

Waffle & Crepe Bar

Sauce Selection

Chocolate and hazelnut, vanilla custard, raspberry and mint, blueberry

Toppings:

Marshmallow, choc chip cookie powder, crushed Oreo
Dark chocolate sauce, white chocolate sauce, caramel sauce
M&M's, crushed peanuts, crushed cashews, sliced almonds

Exotic fruit display and carving

