



# THE GRAND CULINARY TOUR

## CHEESE & COLD CUTS

IMPORTED PREMIUM CHEESES

ASSORTED CURED COLD CUTS, PARMA HAM, CHORIZO, SALAMI MILANO

QUINCE PASTE, HONEY, JAM, DRIED FRUITS, FRESH BERRIES, NUTS

HOME-MADE CHUTNEYS, BREADS, CRACKERS

## FRESHLY SHUCKED OYSTERS

WITH CONDIMENTS

## SALAD CORNER

TRADER VIC'S SALAD

SEAFOOD BENGAL SALAD

CAESAR SALAD

HAWAIIAN YELLOWFIN TUNA POKE

BABY SPINACH, WILD ROCKET, RED CORAL,

CRISP ICEBERG LETTUCE, ROMAINE, JAPANESE CUCUMBER,

CHERRY TOMATOES, GRILLED MUSHROOMS, PUMPKIN, BEETROOT

## *DRESSINGS & CONDIMENTS*

CAESAR DRESSING, FRENCH DRESSING, LEMON VINAIGRETTE,

BALSAMIC DRESSING, SESAME DRESSING, AGED OLIVE OIL, AGED BALSAMIC

PICKLES, ARTICHOKE, MARINATED OLIVES, BACON BITS

## SOUP

CELERIAC VELOUTÉ WITH BLACK TRUFFLE



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## MAIN COURSE SELECTION

*PLEASE CHOOSE ONE MAIN COURSE FROM BELOW OPTIONS*

### ROSSINI STEAK

WAGYU TENDERLOIN TOP WITH SEARED FOIE GRAS,  
PARSNIP PUREE & PORT WINE JUS

OR

### SEARED TURBOT

JERUSALEM ARTICHOKE WITH LEMON & BASIL CREAM SAUCE

OR

### CANADIAN LOBSTER

BUTTER POTATO PAVÉ, MISO SAFFRON SAUCE  
AND ASPARAGUS SALAD WITH ORANGE CITRUS

## DESSERT

NEW YEAR DESSERT TROLLEY

## COFFEE & TEA

## PETIT FOURS



## NEW YEAR'S EVE DINNER

SUNDAY, 31 DECEMBER

### THB 5,299 NET PER PERSON

Inclusive of antipasti buffet, festive main course, dessert  
and a glass of sparkling wine