

# NEW YEAR'S EVE ON THE RIVER

## A M U S E   B O U C H E

Gillard au Oysters | หอยนางรมจีลาตัวร์ 🦪🐟🍷

Gold beluga caviar, Champagne Mignonette

## A P P E T I Z E R

CARABINEROS | กุ้งคาราบีเนออส 🦐🥑🌶️🥒

Chiangmai avocado, chili lime dressing, pickle daikon,  
wild rocket, mangosteen, Ebiko

## S O U P

GAENG SOM BOUILLABAISSSE | แกงส้มบูยยาอบส 🦐🐟

Pan seared US. Scallop, Andaman fish broth, tomato confit, sourdough

## M A I N   S U R F

BOSTON LOBSTER | ล็อบสเตอร์ภูเก็ต 🦐🥥🌿🍄

Phuket curry Boston lobster, rice berry vermicelli, crab roe,  
coconut caviar, betel leave

## M A I N   T U R F

CROSS BREED THAI TAJIMA WAGYU | เนื้อวากิวทาจิมะย่างซอสยูซุ 🍖🥔🥗🌿

Charcoal grill Thai Tajima wagyu A5, Massaman potato Pave,  
black garlic puree, yuzu jus

## D E S S E R T

HOLY BERRY & CHAMPAGNE SAVARIN | ไวท์ช็อคโกแลตแชนเปญมูส 🍷🥞🍰🌿

Wind raspberry, white chocolate whipping ganache, raspberry compote,  
Single origin Rayong chocolate, coconut foam, chestnut lace

MILK EGG CRUSTACEANS TREE NUTS FISH SOYBEANS GLUTEN FREE SPICY ALCOHOL LOCALLY SOURCED

Please inquire with service team if you have any dietary restrictions, allergies or special considerations

Prices are subject to 7% government tax and 10% service charge