



THE HOUSE ON SATHORN

THE CHRISTMAS ROAST

Available on 24-25 December 2018

WELCOME DRINK GLÜHWEIN

SEAFOOD ON ICE

irish oysters, tasmanian oyster, slipper lobster, canadian lobster, tiger prawn, blue swimmer crab

sustainable yellow fin tuna tartare

caviar station **(dinner only)**

nam jim jaew, tom yum mayo, green chili dip, mignonette, condiments

APPETIZERS

grilled vegetable salad, basil pesto, rocket

caesar salad station

roast beef with remoulade sauce

ocean trout gravlax, hovmaster sauce, horseradish cream

foie-gras terrine with winter truffle marmalade and brioche **(dinner only)**

christmas charcuterie board, condiments

SOUP

lobster bisque **(dinner only)**

christmas pumpkin soup

bread selection

CARVING

traditional roast turkey with stuffing

roasted goose stuffed with apples and sage **(dinner only)**

christmas pork porchetta with sultanas and prosciutto

roast rack of lamb

58-day dry aged wagyu rib-eye, yorkshire pudding **(dinner only)**

charbroiled miso cod

grilled organic vegetables, mash potato, sweet potato with maple syrup

turkey gravy, cranberry sauce, béarnaise, honey-cognac grain mustard, black pepper sauce, rosemary jus

- more on the next page -



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SIDES

sautéed wild mushrooms
cauliflower gratin
braised red cabbage
sautéed broccoli with smoked bacon
steamed rice
sweet potato
basil pesto risotto
baked potatoes
grilled asparagus

SWEET END

christmas pudding
black forest cake
stollen, panettone
chocolate profiterole mountain
pumpkin-walnut tart
ice cream and sorbet selections
traditional crêpe suzette

The Christmas Roast – Lunch* (12PM – 2:30PM): THB 2,800++/person
*only available on 25th December, 2018

The Christmas Roast – Dinner (6PM – 10:30PM): THB 3,800++/person

Add THB 1,200++/person for free flow sparkling wines, cocktails and wine