



THE HOUSE ON SATHORN

THE NEW YEAR'S EVE GARDEN DINNER

Available on 31 December 2018

TASTE OF THE SEA

tsarskaya oysters, prawns, maine lobster, king crab, tuna, ikura, avocado
garlic aioli, mignonette, chili tomato paste, sour cream

TO START

foie-gras torchon, quince, toasted brioche, balsamico-kabayaki eel

TO CONTINUE

open pasta, confit pulled duck, mushrooms, aged gorgonzola, thyme jus

TO PURSUE

iberian pork belly, parsnip puree, onions, red capsicum aged xeres jus

Or

roasted lamb saddle, spinach, mashed potato, lavender-honey gravy

Or

steamed red spotted grouper, black mussels, provence vegetables, olives, saffron nage

TO END

champagne and berries sorbet

70% chocolate & caramel tart, vanilla ice cream

2 seating times available:

6PM – 8PM – THB 4,200++/person

8:30PM – 10:30PM – THB 5,200++/person

Add THB 2,200++/person for one glass of champagne, free flow wines and cocktails