

# CHRISTMAS FEAST

## PENTHOUSE BAR + GRILL

GOLD CHRISTMAS FAMILY FEAST

5,500++ PER PERSON (MINIMUM 4 GUESTS)

### CANAPÉS

FINE DE CLAIRE OYSTERS pomegranate granita | lime zest

JASMINE TEA SMOKED SALMON TARTLET house smoked | avocado purée | tobiko

DEVILLED EGGS smoked caviar | chives

DUCK LIVER PARFAIT CHOUX choux | blackberry jam

### STARTERS

CHARCUTERIE Parma ham | Joselito chorizo | maple glazed ham | pickles

FOIE GRAS sour cherry | pistachio | brioche

TIGER PRAWN COCKTAIL Marie Rose sauce | avocado | cos lettuce

30G NEUVIC BAERI CAVIAR blinis | traditional condiments *(supplement THB 3,500++)*

### MAIN COURSES

RANGERS VALLEY WAGYU TOMAHAWK 1.3-1.4KG

Bordelaise | Béarnaise | green peppercorn | Chimichurri | Nam Jim Jaew

GRILLED CANADIAN LOBSTER

roasted Korean seaweed butter

CHICKEN ROULADE

cranberry & chestnut | Périgueux sauce

RACK OF LAMB

grilled figs

*served with*

Brussels sprouts with bacon & nutmeg | roasted sweet potatoes with garlic yoghurt | mixed green salad

### DESSERTS

CHRISTMAS PUDDING brandy Crème Anglaise

PAVLOVA Chantilly cream | fresh berries

CHRISTMAS TRIFLE sponge cake | Crème Anglaise | fresh berries | Chantilly cream

Items are subject to change according to seasonality and availability of the ingredients.

If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations.