



NEW YEAR'S EVE SET DINNER (5-COURSE)

31 December 2026 | 5:30 - 11 p.m.

Spectrum Lounge & Bar, 29th floor

THB 9,999++ per person - Indoor

THB 11,999++ per person - Terrance

AMUSE-BOUCHE

Truffle Foie Gras Terrine, fresh fig, berry sauce

APPETIZER

Seafood medley, blood orange dressing

SOUP

Lobster bisque

PASTA

Porcini mushroom Tortellini, Black Truffle

SORBET

Blood Orange Vodka Sorbet

MAIN COURSE (CHOICE OF ONE)

USDA Beef Tenderloin

Potato croquette, Green peas, Peppercorn sauce

Or

Pan-Fried Turbot Fillet

Asparagus, Jerusalem potatoes, Capers, Brown butter sauce

DESSERT & IMPORTED CHEESE ROOM

Selection of Imported French Cheeses

A curated assortment of premium French cheeses.

Fresh Seasonal Fruits

Strawberries, Raspberries, Blueberries, Cherries, Apricots, Nectarines, and Plums

Pastries & Cakes

Pistachio and raspberry log cake, raspberry linzer tart, traditional fruit cake

blueberry cheesecake, strawberry mille-feuille

GELATO CART

A selection of handcrafted gelato flavors:

vanilla, strawberry, chocolate, rum raisin, raspberry

tiramisu, Sangiovese, Moscato Aleatico