



NEW YEAR'S EVE 2019

虫草菇棒棒鸡

“Bang Bang” Cornfed Chicken

Cordyceps mushroom, chili sauce

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藤椒油泼海螺

**Poached Slicing of “Sazae Tsubuyaki”**

Japanese conch, wasabi and Sichuan rattan

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法国乳鸽炖盅

Pigeoneau Consommé

France 30 Days wild wood pigeon, cordyceps flower

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成都鸭烤串

**Cherry Duck Skewer “Cheng Du” Style**

Garden green, spicy sauce

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剁椒蒸红虾海胆伴兰花粉丝

Steamed Spanish Carabineros Prawn

Butterfly pea vermicelli, sea urchin, Hunan fermented chili pickled

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重庆式沸腾东星斑鱼

**Red Star Grouper Boiling “Chongqing” Spiced**

broad bean, bamboo shoots and bean sprout

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炖牛肋粉皮伴长脚蟹泡饭

Braised Ribs Wagyu Grass Wrapper

Portobello, Royal king crab leg consommé, boiled rice

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精美香槟雪梨甜品

**Champagne and Pear Poached**

Spicy syrup, hazelnut crumble, citrus caviar

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Freshly Brewed Coffee and Tea Infusions

Mignardises

THB 23,999++ Per Person

All prices are subject to 10% service charge and 7% VAT