

WINE TASTING ON THE BEACH

27 September 2019, from 6:00 PM – 9:00 PM
THB 1,400++ per person

MENU

RED & WHITE

Marinated cream cheese with five spiced, pistachio on red melon

GOLDEN-SPICED SNOW FISH

Fried snow fish with sea-salted & chili

GRAVLAX SALMON 72 Hrs

Dry cured salmon with Malibu Caribbean coconut rum, roasted grate coconuts & rock salt

ROASTED PUMPKIN BRUSCHETTA

With goat cheese-avocado and truffle dressing

SPICED TUNA TARTAR

Thai spiced raw tuna salad with dried chili served with yellow endive

ANTIPASTO BAR

Fresh sliced of Parma ham, Serrano ham, Peppers ham, Salami and assorted cheese

OYSTER BAR

Freshly shucked Fine de Claire oyster with traditional condiments

LIVE'S DUCK' A LA ORANGE

Pan-seared duck breast with orange-Grand Marnier reductions and braised red cabbage

LOBSTER BISQUE CAPPUCCINO BAR

Creamy of fresh sweet corn with lobster bisque topped with brandy cream & mocha powder

DUO MINI COTTAGE PIES

Black Angus chuck roll & lamb ragout with creamy cheese potato

ROASTED STATION

Roasted wagyu beef brisket with Yorkshire pudding and gravy

DESSERT COUNTER

Tiramisu

Mango & passion fruit panna cotta

Ginger & coconut crème brûlée

DARK CHERRY FLAMBÉ LIVE STATION

with vanilla ice cream

WINES

TORRESELLA Prosecco DOC Extra Dry, Italy

DOMAINE DU CLÉRAY Sauvignon Blanc de Loire IGP, France

TORRESELLA Pinot Grigio DOC, Venezia, Italy

DOMAINE FONTVAL IGP Méditerranée Rose, France

HECHT & BANNIER Languedoc Rouge AOP, France