



NEW YEAR'S EVE SET MENU

Thursday, 31 December 2026

Four-Course Set Menu

THB 3,900++ per person

Homemade Sourdough

Noisette butter and sage butter

STARTERS

Smoked Salmon Gravlax

Dill, chives, tartare sauce

Foie Gras and Fig Tart

Caramelised onions, foie gras, figs, rosemary

SOUP

Squash and Leek Potage

Cream, chives

MAIN COURSE

Madison Prime Roast Beef

Ribeye, red wine jus, glazed rainbow carrots, truffle mashed potatoes

Or

Grilled Basque Turbot

Potato fondant, garlic confit sauce

SWEETS

(For sharing)

Petit Fours

Champagne and white chocolate truffle

Madison hazelnut macaron

DESSERT

Grand Marnier Baked Alaska

Vanilla ice cream, orange marmalade

The price is in Thai Baht and is subject to 10% service charge and 7% government tax.



NEW YEAR'S EVE SET MENU

Thursday, 31 December 2026

Four-Course Premium Set Menu

THB 6,900++ per person

Homemade Sourdough

Noisette butter and sage butter

STARTERS

Poached Canadian Lobster Salad

Avocado, frisée lettuce, endive

Seared XL Scallops and Truffle

Caramelised cauliflower purée

SOUP

Flambéed Onion Soup

Gruyère, whisky

MAIN COURSE

Kagoshima Tournedos Rossini

650-day grain-fed, fullblood Wagyu, A5 marbling, Japan

Périgueux sauce, seared foie gras, mashed potatoes

Or

Pistachio and Herb-Crusted Turbot

Potato fondant, Champagne sauce

SWEETS

(For sharing)

Petit Fours

Champagne and white chocolate truffle

Madison hazelnut macaron

DESSERT

Grand Marnier Baked Alaska

Vanilla ice cream, orange marmalade

The price is in Thai Baht and is subject to 10% service charge and 7% government tax.