

To share, Gillardeau oysters on ice topped with osetra caviar and Japanese sea urchin

HEIRLOOM TOMATO

Confit tartar, Italian basil, edible flowers

YELLOW FIN TUNA

Carpaccio, Foie gras terrine, chives, extra virgin olive oil

LOBSTER

Bisque soup, sweetcorn, tarragon, crème fraiche

WAGYU BEEF TENDERLOIN

Celeriac, black truffle, Guanaja chocolate, red wine jus

HOKKAIDO SCALLOPS

Pan seared, celeriac, black truffle, hazelnut, brown butter, 15yr aged balsamic vinegar

STRAWBERRIES & CREAM

Tahitian vanilla, white chocolate, yuzu, pistachio

CHOCOLATE PETIT FOURS

THB 23,000++ PER COUPLE

Includes a welcome cocktail, bottle of Dom Pérignon champagne, fireworks show and Chiang Mai lantern.

Prices are subject to 10% service charge and applicable government tax