



INTERCONTINENTAL
HUA HIN RESORT

CHRISTMAS EVE 5-COURSE ROMANTIC DINNER

Greeting from the kitchen

Yellowfin Japanese Tuna Carpaccio

Fresh yellowfin Tuna from Japan on pumpkin puree flavored with D'acacia Italian honey and ginger served with baby garden leaves and imported caviar

Bouillabaisse

Traditional French mixed seafood soup along served with toasted baguette dusted with mixed herbs and garlic

Pan-seared Hokkaido Scallops

Pan-seared succulent Hokkaido scallops and river prawn enhanced by aged balsamic vinegar served on basil chlorophyll risotto

Tournedos Rossini

Roasted Tasmanian Wagyu beef topped with pan fried foie grass, sautéed baby spinach, black Barigoule truffle along with bordelaise sauce and mixed herbs conelle

Or

Broiled Blue Phuket Lobster

Green Peas Armagnac bisque topped with Iranian caviar, sautéed garlic spinach, baby leek and edible gold leaf

Sweet Ending

Apple marmalade ginger bread
Ginger bread mousse with toasted almond powder
Apple sorbet

Coffee or Tea and Christmas Pralines



Azure

Delight your beloved with a special 5-course menu for a special night in the perfect setting of Azure by the sea restaurant.

Venue: Azure Restaurant
Time: 7.00 p.m. – 10.30 p.m.
Price: 5,999 THB++ including welcome cocktail

For more information or to make a reservation, please contact 032-616-999 ext. 6702
Or e-mail: Pathama.Krabuanrat@ichuahin.com