

NEW YEAR'S EVE 6-COURSE ROMANTIC DINNER

Seafood Trilogy

Yellowfin Tuna tartar on crispy lavosh bread Salmon comfit in extra olive oil with wasabi ginger egg yolk mayonnaise "Fin de Claire" Oyster topped with mignonette sauce

Sea Scallop "à la Plage"

Imported seared scallops served with shellfish light bisque, green and white asparagus topped with sliced winter black truffle

Homemade Prawn Tortellini

Prawn tortellini in saffron emulsion along with micro green garden leaves

Lime Sorbet

Lime sorbet with champagne spritz topped with French caviar and edible gold leaf

Grilled Phuket Lobster

Grilled lobster tail breaded aromatic herbs served with citronette dressing, season vegetable, fresh orange wedges and purple potatoes

Or

Surf & Turf

Charcoal grilled wagyu beef tenderloin and grilled Alaska King Prawn with wilted lettuce served with Bordelaise-, and white wine sauce

Sweet Ending

Chocolate ganache and honey roasted mousse sphere along with gold praline young coconut ice-cream conelle

Coffee or Tea and Pralines

Make this New Year's Eve memorable! A special six course menu prepared by our Executive Chef Riccardo.



Azure

Venue: Azure Restaurant

Time: 7.00 p.m. – 10.30 p.m.

Price: 8,999 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