

Mom Tri's Kitchen

New Year's Eve Menu 2009

Thursday, 31st December 2009

19:30	Champagne & Cocktail party Thai contemporary show
20:30	Gala Dinner Jazz Trio
22:30	New Year's Kit
24:00	Fireworks

GALA DINNER MENU

Pan seared duck foie gras with cranberry compote,
crushed macadamia nuts and sherry reduction
served in a vol au vent

Provence style river prawn and king crab cake finished with basil oil
and a citrus beurre blanc

Sabayon of Canadian lobster with pearl tapioca and lobster

Crispy skin of black bass with artichoke,
wild arugula, nicoise olive crumbs
and Meyer lemon sauce

Duo of pan-roasted ambassador lamb eye of short loin and tenderloin
served with fava beans, slow cooked turnip,
fine chanterelle mushroom

Honeydew melon sorbet
with compressed water melon
and basil Nage

Valrhona chocolate layers with mint ice cream
garnished with pistachio
and amarena cherry sauce

6,800 Baht ++ per Guest

price is exclusive of 10% service charge and 7% tax