

# Mom Tri's Kitchen

## Christmas Eve Menu 2009

Thursday, 24<sup>th</sup> December 2009

19:00	Spirit & Sparkling wine party Thai Contemporary Show
20:00	Gala Dinner Trio Jazz
21:30	Christmas Carol
22:00	Santa Claus arrives

### GALA DINNER MENU

Trio of Appetizers

Cold smoked Tasmanian Atlantic salmon and salmon caviar served in a cone

Hamachi ceviche with cucumber shaved radish and grapefruit

King crab in herb gazpacho

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Crisp romaine, feta beetroot millefeuille, Australian lamb dolmades,

kalamata olive, cherry tomatoes

tossed with xeres vinegar

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Duo of pan-fried monk fish fillet and cod cake

topped with clam chowder and parsley oil

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Pan-roasted New Zealand venison tenderloin

drizzled with port sauce

served with savoy spinach and truffle mashed potato

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Fine lime jelly with basil

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Guanaja chocolate bread pudding

with roasted hale nuts and blueberry compote

vanilla ice cream

**4,600 Baht ++ per Guest**

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