

New Year's Eve Gala Dinner Menu

Homemade terrine of foie gras with lemon mango marmalade, apple compote and walnut crumble

Grilled Canadian lobster with herbs and Bouillabaisse sauce

Braised ox cheek and tail with red wine, mushrooms and sautéed baby vegetables

Crispy soft-shell crab tempura with sesame seed in taro basket served with dill cream sauce

Irish razor clams with butter, chili spices, garlic, spring onion and baby greens

Champagne Granité

Roasted wagyu beef striploin, with pistachio and garlic crust, tarragon gnocchi, sautéed green peas and baby vegetables, served with beef jus

Tonka bean chocolate mousse and raspberry with pistachio crumble

THB 8,500++ per person
Prices are subject to applicable government tax and service charge

Reservations are required due to limited seating capacity 077 425 085 - 0817 378 771 - fb@samuizazen.com

