

Zazen Restaurant
presents

New Year's Eve Gala Dinner
December 31st, 2019

Salmon carpaccio

Salmon marinated with mango lemon tea crusted with orange and mango marmalade, capers, black olives & salmon roe



Duck terrine

Pancetta wrapped homemade terrine served with pistachio and blueberry compote



Apple granité



Veal Wellington

Roasted veal tenderloin stuffed with chestnuts and Porcini mushrooms in puff pastry served with honey glazed vegetables, cauliflower purée and veal jus



Pavlova

Homemade meringue with strawberry, passion fruit and mango

THB 4,700 per person

Prices are subject to applicable government tax and service charge

Reservations are required due to limited seating capacity

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