



French candle light dinner

Amuse bouche

Les coquilles Saint Jacques

En pot au feu, purée de petit pois, émulsion de truffe blanche
Pot au feu of scallops with garden peas and white truffle emulsion



Le homard

En bisque au Porto blanc et badiane

Velvet lobster bisque with white Port wine and star anise



La sole petit bateau

*En dynamite, citron et tomate confit, poêlée de champignons de saison
et purée de ratte au beurre demi sel*

Steamed Dover sole fillet with lemon-tomato confit, pan-seared seasonal mushrooms
and mashed ratte potatoes flavored with salted butter



L'agneau

Le carré rôti, légumes de saison, jus tranche au vinaigre de balsamique
Roasted lamb rack with seasonal vegetables and pan jus with balsamic vinegar



Le macaron

*Gros macaron fraise-rhubarbe, crème fouette à la vanille Bourbon,
sherbet citron-basilic*

Macaroon with mascarpone cream, strawberry-rhubarb jelly and lime-basil sherbet

Chocolats fins et mignardises

Home made chocolate and mignardises

Pur Arabica et thés fins

Mandarin Oriental blend coffee, selection of fine teas



Baht 5,000 per person
Subject to 10% service charge and applicable government tax