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New Year's Eve
Mini Buffet and Set Menu

Thursday, 31 December 2026

THB 4,500 ++ per person

BUFFET STATION

SEAFOOD

Grilled Octopus
Potato, Taggiasca olives, celery

Cantabric Marinated Anchovies
Parsley, citrino oil, garlic

COLD CUT AND CHEESE

Selection of Italian Cold Cut
Focaccia, pickles, olives

36-Month Aged Parmesan Cheese
25-year-old balsamic vinegar from Modena, grapes, mixed nuts

SALAD

Endive, pomegranate, beetroot, feta cheese

Baby gem, Greek yoghurt, chickpeas, pine nuts

PASTA

Gnocchi alla Sorrentina

Cannelloni with ricotta and spinach

Price is in Thai Baht and subject to 10% service charge and 7% government tax.

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MAIN COURSES

Salt-Crusted Sea Bass

Sampran Farm Roasted Porchetta

Cotechino
Traditional Italian pork sausage

VEGETARIAN

Grated Brussels sprouts
Baby artichokes
Roasted rosemary potatoes

BREAD

Focaccia
Ciabatta
Grissini
Pretzel bread

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SET MENU

PASTA

Casareccia ai Funghi e Scamorza

Casareccia pasta with mushroom purée and smoked scamorza cheese

or

Risotto ai Peperoni

Carnaroli risotto with capsicum coulis, seared tuna, Parmesan fondue and toasted hazelnuts

MAIN COURSE

Salmone Norvegese alla Piastra

Grilled Norwegian salmon with shimeji mushrooms, broccoli and beurre blanc

or

Petto d'Anatra Cotto a Bassa Temperatura

Slow-cooked duck breast with pumpkin purée, broccoli and red wine jus

DESSERT

Tiramisu Classico

Mascarpone, Savoiardi biscuits, espresso coffee, cocoa powder

or

Affogato al Caffè

anilla gelato, freshly brewed espresso

or

Crostata con Crema Pasticcera

Vanilla custard, fresh berries, butter pastry