

NEW YEAR DINNER EIGHT-COURSE

31 December 2024

Exotic House Bread with Sea Salt Butter

Brioche, Sourdough, Rye bread, Milk bread

Amuse Bouche

Steak Tartare, Artichoke chip, Grilled Brioche and Caviar

or

Red Prawn Mazara, Tarragon leaves, Extra virgin olive oil and Caviar

Starter Plate

Homemade Cold Smoked Salmon, Endive Salad, Dill Sour Cream, Pistachio and Salmon Roe

Pre-Main Course

Risotto Porcini Mushroom, Pecorino Romano, Italian Winter Black Truffle

Refreshing Open Palate

Limoncello Granita and Roselle Syrup

Main Course

Wagyu Tenderloin

Pan-Seared Steak, Pomme Pavé, Bone Marrow Butter, Grilled Broccolini with Au Jus

or

Atlantic Snow Fish

Baked Snow Fish, Caviar Beurre Blanc, Piquillo Relish, Grilled Asparagus and Lemon Confit

Cheese Course

Comte AOP 24M, Reblochon de Savoie, Chabichou D'antan

Dessert

Chocolate Fondant

Served with Vanilla Bean Ice Cream and Raspberry Coulis

or

Pistachio Baklava

Delicate Layers Puff Pastry with Pistachios, Honey, and Spices, Served with Rosewater Syrup



VILLA DEVA RESORT AND HOTEL BANGKOK

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Date: 31 December 2024 from 19:00-22:30 hrs.

Prices:

- THB 3,600++ per person
- THB 6,900++ for 2 persons, including a bottle of Sparkling Wine

Celebrate the night to 2025 with a Live Jazz Band