



24TH DECEMBER 2024

CHRISTMAS EVE SET MENU

THB 3,800++

RAZOR CLAMS & MAINE LOBSTER

POACHED IN DRIED CHILLI AND FINISHED ON THE GRILL WITH BUTTER

CEVICHE CALIENTE

(SERVED ON A HOT STONE)

CARABINEIRO, SQUID, RED SNAPPER, YELLOW LECHE DE TIGRE CHALAQUITA

BARBACOA WAGYU BEEF SHORT RIB TACO

HANDMADE RED TORTILLAS, SLOW-COOKED SHORT RIB,
POTATO SMASHED WITH GREEN MATCHA

SUDADO ATLANTIC TURBOT

A LIGHT AND AROMATIC BROTH MADE WITH TOMATOES, ONIONS,
GARLIC, PEPPERS, CILANTRO

WAGYU RIBEYE MB 6/7

BONE MARROW BUTTER, REDCURRANT SAUCE, MORITA CHILLI

SOUTH AMERICAN CHRISTMAS FEELING

Prices are in thai baht, subject to 10% service charge and 7% applicable government tax.