

The Yellow Label Set Dinner

Scallop brochette,
corn panna cotta, gravalax BLT

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Cappuccino of wild mushroom
truffle oil froth, porcini lavoche

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Pan seared snow fish
asparagus, mussels and prawn blanquette

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Tournedos rossini
grilled Angus fillet, pan-fried Rougie foie gras, truffle jus

OR

Lamb cutlets,
gratin of potato, Kenya beans, rosemary jus

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Fireplace Grill Peach Melba
sauterne poached peach, raspberry jus,
bourbon vanilla spiced ice-cream, raspberry crackle

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Coffee or tea
Iced pralines

Baht 3,900

The Grange Set Dinner

Caesar salad
baby gem lettuce, truffled anchovies, Reggiano shavings,
crispy Parma ham, croutons

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Sweet corn shellfish bisque
lobster and corn ravioli, chive chantilly

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Pan-fried seabass
smoked salmon kedgerie, chive emulsion

OR

Grilled grass fed fillet steak, pepper sauce

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Milk chocolate cheesecake,
butterscotch sauce, toffee banana

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Coffee or tea
Iced pralines

Baht 2,900