

FESTIVE SEASON'S SPECIALS

Five-Course Dinner
menu curated by Chef Hervé Frerard

Amuse-Bouche

Foie Gras Terrine
Pear wine Jelly & Parisienne Brioche

Classic Scottish Salmon in Pastry
Buttered Baby Spinach & Champagne Beurre Blanc

Ballotine of Bresse Chicken
Comfit of Leg & Ratte Potato Mousseline
Truffle Jus

White Chocolate Charlotte
Red Fruit Compote & Mango Ice Cream

Freshly Brewed Illy Coffee or TWG Teas Selection
Chocolate Pralines

THB 2,500++

Price quoted are in Thai Baht, subject to 10% service charge and 7% VAT.

MONTIEN HOTEL

SURAWONG • BANGKOK

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STARTER

Ostra Regal Oyster number 3,
Condiments & Rye Bread
980

Foie Gras Terrine
Pear wine Jelly & Parisienne Brioche
1,100

MAIN COURSE

Slow Poached Tooth Fish
Artichoke Purée & Champagne Beurre Blanc
Oscietra Caviar
1,450

Ballotine of Bresse Chicken
Comfit of Leg & Ratte Potato Mousseline
Truffle Jus
1,450

Classic Wagyu Tenderloin
Shallots Confits & Port wine & Truffle Jus
1,950

DESSERT

White Chocolate Charlotte
Red Fruit Compote & Mango Ice Cream
450

Swiss Tablerone Chocolate Mousse
Whipped Cream
450

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