

WHIMSICAL NEW YEAR'S EVE CELEBRATION

Saturday, 31 December 2022

📍 Rivet | 20:00 onwards

THB 12,000 per adult, wine pairing

TO BEGIN

Chef Complimentary
Champagne Charles Collin, Blanc de Noirs Brut

SECOND

Ceviche Hokkaido Scallop
Leche de Tigre | coconut milk | mango | charred sweet corn | coriander oil
Pinot Grigio DOC 2021, Torresella, Veneto

THIRD

Carabineros
Smoked black carrot | veg roots pickle | bisque emulsion
Riesling 100 Hills 2020, Wittmann, Rheinhessen

FOURTH

Classic French Onion soup
Roasted onion | lemon thyme

FIFTH

Burned' leek
House-cured ham | black leek powder | green oil
Gavi di Gavi DOCG 2021, Marchesi di Barolo, Piemonte

SIXTH

Raspberry sorbet Bellini

SEVENTH

Land & Sea
Grilled Phuket lobster & Australian Wagyu beef rump
Potato bacon terrine | black truffle espuma | black garlic
White asparagus | melon gel | cream pear
Pinot Noir Babich 2019, Marlborough Or
Château Ferran 2015, Pessac-Leognan

FINALE

Slow-cooking caramel Phuket pineapple
Phuket pineapple jelly | cardamom honey ginger | cheese cake ice cream
Sauvignon Blanc Attitude 2020, Pascal Jolivet, Loire

Coffee and Tea
Mignardises