

ALEENTA PRANBURI NEW YEAR EVE DINNER 2022

3900++ THB per Adult, Children half price
1,500++ THB additional with wine pairing

WELCOME COCKTAIL RECEPTION
PASS AROUND CANAPE | SALAD LIFE STATION

From the Gulf of Siam

Grill Charred King Prawns, pink pepper white snapper
carpaccio, Pac-nam-pran Blue swimmer crab salad

Free range chicken & truffle terrine

Green Apple salad, red wine reduction, caramelized shallots

Or

Siam 'spicy' Gazpacho

'Tom yam' flavored gazpacho with heirloom tomatoes, lime, chili, red capsicum
& crispy Tempura Soft Shell Crab

Aperol Spritz Sorbet

Black Angus

Sous vide rib eye, truffle mashed potatoes, roasted root veggies, Madeira jus
(Upgrade from Black Angus to Busyu Wagyu A4 additional THB 1,000++)

Or

Roast sea-bass

Bell pepper 'Romesco sauce', wilted baby spinach,

Tree shades of cholate

70% dark chocolate, hazelnut cholate, milk chocolate mousse,
Coconut sorbet, Grand Marnier reduction

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VEGETARIAN OPTION

From The Organic Garden

Wrapped Eggplant with Humus and Smoke Cherry Tomatoes,
Quinoa & Wok Sauteed Shitake Mushrooms With Pumpkin Puree & Chia Seeds

Wheat Grass And Kiwi Sorbet

Sunchoke Cream

Jerusalem Artichoke, Truffle & Mozzarella Crispy Rolls, Evo

Risotto

Porcini mushrooms, Corn 'Espuma', Parmigiano Cheese, Asparagus

Vegan Strawberry Delicacies

Fresh Strawberry with Brown Sugar and Mint, Raspberry Jelly,
Strawberry Granola,
Vegan chocolate mousse and Strawberry Sorbet.