

# THE SEASONS

## Christmas Tasting Menu

A celebration of the season, guided by craft, provenance, and respect for nature.

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### Amuse-Bouche

#### **Eel Cheesecake**

Apple gel · gentle acidity

#### **Beignet**

Sustainably sourced caviar · Cultured crème fraîche

#### **Beef Tartare**

Hand-cut · Toasted brioche

or

#### **Green Pea & Mint**

Artichoke cornetto · Garden herbs

#### **Radish**

Saffron · Champagne vinaigrette

#### **Black Olive & Goat's Cheese**

Slow-fermented · Fresh curd

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#### **Crab Custard**

Delicately steamed · Radish · Finger lime

or

#### **Earl Grey Infusion**

Lychee · Local wild honey

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## II

### **Scallop**

Responsibly sourced · Bone marrow · Almond · Parsnip

or

### **Chinese Cabbage**

Charred leaves · Smoked sheep's milk

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## III

### **Egg at 65°C**

Free-range · Barbecued leek espuma · Potato crisp · Hazelnut · Coffee

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## IV

### **Lobster Ravioli**

House-made pasta · Bisque · Papaya

or

### **Truffle Cappuccino**

Seasonal black truffle · Light foam

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## V

### **Beef Wellington**

Heritage beef · Beetroot toffee · Pommes amandines · Truffle jus

or

### **Beetroot Wellington**

Root vegetables · Vegetarian jus

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## **Pre-Dessert**

### **Thai Rum Pudding**

Warm spice · Tropical notes

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## **VI**

### **Bratapfel**

Baked winter apple · Vanilla sauce

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**Christmas Tasting Menu THB 5,900 ++**  
**Christmas Tasting Menu with Wine Paring THB 8,900 ++**

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## **Our Philosophy**

At SEASONS, we cook with intention — prioritising seasonal produce, responsible sourcing, and minimal waste. Each dish reflects a balance between technique and terroir, allowing ingredients to speak clearly and honestly.

## **Welcome to The SEASONS.**

Christmas is a time of tradition, but for us, it is also a time of reflection. Tonight, we celebrate the abundance of our region not just by what we place on the plate, but by how we respect the land it came from.

You are about to experience a menu designed around the philosophy of circular gastronomy. We have partnered with local growers who heal the soil, and we have challenged our kitchen brigade to look at ingredients in their entirety. You will taste "waste" transformed into wonder—from potato skins creating glass-like textures to vegetable trimmings forming the backbone of our sauces.

We believe that true luxury is sustainable. Thank you for joining us on this journey to protect our flavors for future seasons.

Wishing you a warm and delicious Christmas,

**Chef Kevin & The Team**  
**The SEASONS**