



THE HOUSE ON SATHORN

THE COURTYARD

COURTYARD CHRISTMAS ROAST

24-25 December 2017

Lunch 12.00AM-3.00PM 2,600++ /person

Dinner 18.30-22.30 3,200++/person

Welcome drink glühwein

SEAFOOD ON ICE

irish oyster, tasmanian oyster
slipper lobster, canadian lobster
tiger prawn, blue swimmer crab
sustainable yellow fin tuna sashimi
caviar station (served dinner only)
nam jim jaew, tom yum mayo, green chili dip, mignonette, condiments

APPETIZER

grilled vegetable salad, basil pesto, rocket
caesar salad station
ocean trout gravlax, hovmatar sauce, horseradish cream
foie-gras terrine with winter truffle marmalade and brioche (served dinner only)
christmas charcuterie board, condiments

SOUP

lobster bisque (served dinner only)
x-mas pumpkin soup
bread selection

CARVING

traditional roast turkey with stuffing
christmas pork porchetta with sultanas and prosciutto (serve dinner only)
australian roast rack of lamb
58 days dry aged australian wagyu rib-eye, yorkshire pudding (serve dinner only)
char broiled miso cod
grilled organic vegetables, mash potato, sweet potato with maple syrup
turkey gravy, cranberry sauce
béarnaise, honey-cognac grain mustard
black pepper sauce, rosemary jus

MORE SIDES

sautéed wild mushrooms
cauliflower gratin
braised red cabbage (serve dinner only)
sautéed broccoli with smoked bacon
grilled asparagus

SWEET END

christmas pudding
clack forest cake
stollen, panattonne
chocolate profiterole mountain (serve dinner only)
pumpkin-walnut tart
ice cream and sorbet selections
crepe suzette traditional (serve dinner only)