# **New Year's Eve 2023 at Saffron** Gala Dinner 7-Course Set Menu

Nue Wagyu Satay Spicy Grilled Wagyu Beef Satay Chunky Peanut Sauce

Pla Nam Prik Pao Hoi Shell Pan-Fried King Scallop with Roasted Chili Paste

Tub Ped Sauce Passion FruitPan-Fried Duck Liver Escalope, Passion Fruit Coulis

Tom Kha Goong Mae Nam Traditional Thai Coconut Soup with River Lobster

**Roll Zabb Kang** Fresh Rice Paper Roll with Rock Lobster Tail Spicy Mango-Chili Sauce

Champagne Sorbet with Cantaloupe Melon Jelly

## Mussamun Kae

Australian Lamb Cutlet, Thai Yellow Curry with Peanuts Pickled Onion and Cherry Tomatoes

Goong Mungkorn Ha Rod

Pan-Grilled 1/2 Lobster with 5-Spice Tamarind Sauce

### Pad Kra Lum Dao Wok-Fried Brussels Sprouts

Saffron Rice

### **Coconut Bavarian Cream**

Coconut Bavarian Cream in Chocolate Shell on Caramelized Pineapple, Mulberry Purée

Look Choop & Iced Poppy-Seed Praline



# **New Year's Eve 2023 at Saffron** Gala Dinner 7-Course Vegetarian Set Menu

Som Tum Apple, Por Pia Hed Tod Spicy Gala-Apple Fruit Salad with Deep-Fried Mushroom Spring Roll

**Por Pia Sod Sauce Makham** Fresh Spring Roll filled with Vegetables, Avocado, Tamarind Reduction, Roasted Peanuts, Edible Flowers

> Phueak Nugget Deep-Fried Taro Nugget

**Tom Kha Phak Ruam** Traditional Thai Coconut Soup with Assorted Vegetables, Coriander, Kaffir Lime Leaf

> **Tao Hu Satay** Pan-Grilled Tofu with Peanut Sauce

Champagne Sorbet with Cantaloupe Melon Jelly

Hed Thod Sauce Makham Deep-Fried Shime ji Mushroom with Tamarind Sauce

#### Massaman Phak

Roasted Pumpkin, Tofu, Sweet Potato, Lotus Seed, Peanut, Southern Thai Aromatic Curry with Thai Roti and Pickled Vegetables

#### Krapao Hed

Wok-Fried Shime ji, Shitake and King Oyster Mushrooms with Thai Holy Basil, Fried Vegetable Parcel, Crispy Enoki

Saffron Rice

**Coconut Bavarian Cream** Coconut Bavarian Cream in Chocolate Shell on Caram<u>elized Pineapple</u>,

Mulberry Purée

Look Choop & Iced Poppy-Seed Praline

