

New Year's Eve Dinner

3 Course Menu

THB 2,564++ Per Person

Wine Pairing

1,200++ Per Person

APPETIZER

**Seared Upigny Foie Gras
Mango And Figs Tartar, Gingerbread Toasted
Ruber, Cabernet Sauvignon**

Or

**Canadian Wild Salmon Tartar
Ginger, Shallot, Caviar, Extra Virgin Olive Oil
Chardonnay, Head Over Heels**

MAIN

**Australian Lamb Chop & Loin
Herbs Crust, Green Peas Ravioli, Confit Garlic, Thyme Lamb Jus
Shiraz, Head Over Heels**

Or

**Chilean Sea Bass
Octopus And Squid Stew, Green Beans, Confit Tomatoes
Chateau Los Boldos Chardonnay**

Or

**Australian Beef Tenderloin
Mille Feuille Potatoes Gratin, Cepes Mushroom, Sirah Wine Sauce
Shiraz, Head Over Heels**

DESSERT

**Belgium Dark Chocolate And Coconut Dacquoise
Passion Fruit Sherbet
Bussaba Sweet Wine**



HANSAR
BANGKOK

PACKAGES

HANSAR 5,000 ++

1 Bottle of Spirit

- Tanqueray Gin
- Havana 3 Years Rum
- Ketel One Vodka
- Johnny Walker Whiskey

1 Bottle of Sparkling Wine Follado Prosecco

6 Mixers

Free entrance for 6 people

EXCLUSIVE 7,500 ++

1 Bottle of Spirit

- Hendricks gin
- Grey Goose Vodka
- Black Label
- Diplomatico Reserva

2 Bottle of Sparkling Wine Follado Prosecco

6 Mixers

Free entrance for 6 people

Drinks

HOUSE WINE by glass 350++

Sparkling Wine Follado Prosecco

White Wine

G Reserva, Sauvignon Blanc
Head Over Heels, Chardonnay

Red Wine

Head Over Heels, Shiraz
G Reserva Cabernet Sauvignon

SPIRITS 300 ++

- Gin
- Vodka
- Rum
- Whiskey + mixer

BEER 180 ++

- Chang
- Singha
- Leo
- Corona
- San Miguel
- Heineken



HANSAR
BANGKOK