



Tasting Courses of Festive Delight

New Year's Eve Teppanyaki

December 31, 2024

🕒 08:00 PM. - 10:00 PM. 📍 Mizu Teppanyaki Restaurant

THB 9,000++ *per person*

Inclusive of Pool House Kitchen access

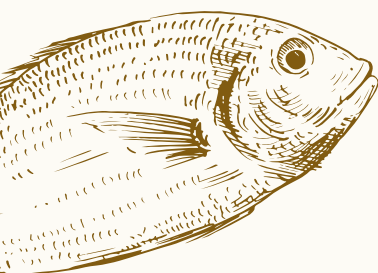


Fatty Tuna Foie Gras Amuse-Bouche

Maguro Avocado Tartar

A Flavorful Start:

Yellowfin Tuna adorned with Sturia Caviar and Uni, creating a burst of oceanic flavors.



Hotate No Saikyo Miso Zuke Yaki

Grilled Hokkaido Scallops:

Perfectly seared with Asparagus and Enoki Mushrooms, a deliciously festive delight.

Asari Miso Shiru

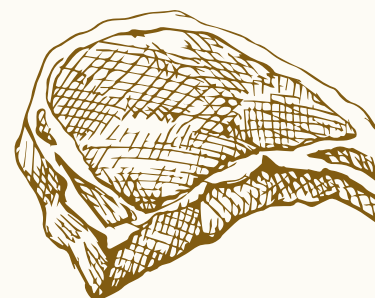
A Warm Embrace:

Abalone infused with Wakame and Shimeji Mushrooms in a savory miso broth, a comforting start to the night.

Phuket Lobster

Lobster Tail Extravaganza:

Served with Shellfish Butter and topped with luxurious Beluga Caviar for a taste of opulence.



Australian Wagyu Hireniku

Indulgent Tenderloin:

Grilled to perfection with Perigord Truffle and drizzled with a rich Bacon Dashi sauce, a show-stopping centerpiece.

Black Yuzu and Banana Flambé

A Sweet Finale:

A theatrical presentation of Bananas flamed with Black Yuzu, creating a dazzling and delightful conclusion to your meal.

