Bliss
POOL BAR

COUNTDOWN UNDER THE STARS

NEW YEAR'S EVE AT BLISS POOL BAR

5-course

New Year's Eve Dinner

THB 2,800++ per person

Amuse Bouche

Mini Lobster Thermidor Tartlet

Bite-sized creamy lobster topped with Parma ham and chives.

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Appetizer

Octopus

Citrus-marinated octopus with parsley, tomato
and octopus ink sauce, served over creamy potato purée
and finished with fresh herbs.

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Soup

Artichoke Soup

A velvety artichoke soup topped with crispy Jerusalem artichoke.

Main Course

Lobster

Canadian lobster gently simmered
in a fresh tomato and lobster sauce.

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Turkey Ballotine

Turkey ballotine filled with wild mushrooms,
pistachios, and cranberries.

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Dessert

Black Forest Noir

Black Forest mousse made with 70% Chiang Mai dark chocolate,
served with a cherry sphere and vanilla ice cream.

Price is subject to a 10% service charge and prevailing VAT.