New Year's Menu 2025

Start the evening with a glass of champagne

APPETIZERS

Sea Shell
Lightly grilled scallops in a garlic and fresh peppercorn sauce.

Spring Roll Duck
Spring rolls with duck breast, served with sweet and sour chili sauce.

Salika
Crispy tiger prawn cakes, mixed with red curry paste, served with plum sauce.

Dim Sim
Steamed small parcels of minced pork, shrimp, and crab meat with sweet soy sauce.

SOUP

Khao Soi
A creamy, spicy coconut milk curry soup from Northern Thailand.

MAIN COURSES

Koong Makarm
Grilled tiger prawns served with an exquisite Tamarind sauce.

Kiew Whan Plaa Grai
Spicy green curry with fish paste in coconut milk and baby eggplant.

Massaman Beef
From Southern Thailand, in a rich, mild Massaman red curry.

Phed Hed Horm
Pan-fried duck breast with Chinese mushrooms and fragrant mushrooms in oyster sauce.

SIDES

Thai jasmine rice

Blue Elephant Garden

Dessert

Chef Kalaya Special

Price: DKK 1,465.00, including unlimited wine, beer and water.

Free access to "The Lounge" bar.