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rattanakosin

2026 NEW YEAR'S EVE PARTY

Ring in the New Year with fireworks and front row views of Wat Arun, the Temple of Dawn. Savour a refined sit down feast at The Eatery & Bar, or celebrate with music and sparkle at our lively Rooftop Bar, two ways to welcome the year, one unforgettable view.

Eatery and Bar

7PM – 12AM

Menu

5 - Course Set Menu

Entertainment

Trio Band & Fireworks

Price

THB 5,900++ per person

Wine Pairing Add-On
THB 2,400++ per person

Rooftop Bar

7PM – 12AM

Menu

Buffet including Soft Drinks

Entertainment

DJ & Fireworks

Price

THB 7,900++ per person

Premium Beverage Add-On
THB 3,000++ per person (Standard Spirits, Beers, Cocktails & House Wine)

EARLY BIRD OFFER
10% discount on bookings made before 20 November 2025

For Reservations Call: 02 622 1388 | Email: wineanddine@salarattanakosin.com

Terms & Conditions: Prices are in Thai Baht and subject to 10% service charge and 7% value added tax.
Full payment is required to guarantee your reservation. The total amount is refundable if cancelled 14 days before event date.

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NEW YEAR'S EVE 2026
Set Menu

Trio of Bites

Red Prawn Sticky Rice, Crab Curry Tart, Salmon Pomelo Bomb
Prosecco Zardetto, Private Cuvee Brut NV

Granita

Yellow Watermelon - Dried Gourami Fish - Oscietra Caviar
Thierry Delaunay, Sauvignon Blanc, Touraine, Loire Valey, France 2022

Lon

Lasagna Scallop - Lon Coconut - Lime Leaf Oil
Les Arums de Lagrange, Château Lagrange , Bordeaux Blanc, France 2021

Gaeng Som

Andaman Grouper Roll - Young Mangosteen - Gaeng Som Curry
Trimbach Pinot Blanc Alsace, France 2021

or

Khao Soi

Wagyu Beef Short Rib - Crispy Noodle - Pickled Vegetable
Dog Point Pinot Noir Marlborough, New Zealand 2021

Thai Tea Cheesecake

Thai Tea Cheesecake - Crispy Brioche - Banana-Roti Gelato
Château Guiraud, Sauternes, France 2010

NEW YEAR'S EVE COUNTDOWN PARTY 2025
Rooftop Bar BBQ Menu

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Cocktail Nibbles

Roasted Spicy Nuts, Banana and Taro Chips

Canapés, served to the table

Thai Coconut Pancake 'Kanom Krok' with River Prawn

Crispy Sushi Cubes Spicy Salmon Belly

Manchego and Jamon Croquets with Pickled Onion and Tomato Powder

Bread and Dips

Brioche Rolls, Pita Bread, Sundried Tomato Focaccia
Fresh Vegetable Crudités, Baba Ghanoush,
Bread Sticks, Za'atar Flatbread, Hummus,
Tomato Olive Oil Fondue, Romesco Dip

Cold Cuts and Cheeses

Serrano Ham, Salami and Chorizo,
Goat Cheese rolled with Sun-dried Mango,
Aged Cheddar, Artisan Crackers, Grapes

Seafood on Ice

Fine de Claire Oysters — Classic Mignonette & Thai Style

Scottish Salmon Gravlax cured with Roku Gin

King Prawns with Bloody Mary Mayonnaise

Crab Legs with Yellow Curry Mayo

BBQ Seafood

River Prawns
Basque-Style Halibut
Chilli Squid

Sauce Station

Red Wine Sauce, Chimmichurri, Bearnaise,
Garlic Parsley Butter, Café De Paris, Pommery Mustard,
Nam Jim Jaew, Nam Jim Seafood, Wasabi Mayonnaise

BBQ Veggies

King Oyster Mushrooms with Sweet Soy Sauce
Zucchini with Vine Tomatoes Olive Oil and Sea Salt
Squash with Fish Sauce Caramel and Crispy Fried Chilli
Eggplant with Miso Gochujang and Sesame
Charred Broccolini with Roast Sesame Dressing

Roasted Meat Station

Wagyu Flank Steak 'Carne Asada'
Portuguese Style BBQ Chicken
BBQ Sausages from Taipei, Chiang Mai and London
Leg of Lamb
Ham Glazed with Papaya Chutney and Cloves

Sides

Roasted Heirloom Carrots with Yuzu and Sesame
Hassle Back Potatoes with Garlic Butter
Truffled Mac and Cheese
Garlic Butter Fried Rice

Salad Station

Caesar Salad Live Station
Spicy White Mango Salad with Crispy Fish
Greek Salad with Watermelon Olives Feta & Mint
Som Tam Thai Salad Live Station
Panzanella Salad with Heriloom Tomatoes

Dessert Station

Tiramisu with Boozy Cherries,
Matcha and White Chocolate Blondie,
Banoffee Streusel Tarts, Sticky Tamarind Pudding,
Chocolate Strawberries, Passion Fruit Sponge,
Seasonal Thai Fruits