NEW YEAR'S EVE
Celebration

DECEMBER 2026 | 31 | THURSDAY 6.30 PM TO 1 AM

Welcome to the New Year 2027 in elegant style at The Boathouse!
Start with a welcome drink followed by an amazing 4-course dinner
Live music performances, party favors and decoration & lucky draw.

STARTERS

Quail and Foie Gras ravioli
Morel and wild mushroom cream, parmesan crumbs
or
Cured Salmon & Lobster Salad
Fennel, citrus, avocado, Honey lime dressing
or – vegetarian
Burrata & Heirloom Tomato
Basil pesto, roasted pine nuts, balsamic pearls

MAIN COURSE

Black Angus Tenderloin Grain Fed 230 day
Paris mash potato, truffle jus, baby carrots, port shallots confit
or
Confit Fjord Trout
Orange beurre blanc, fondant potato, shaved fennel and herb salad
or
Ricotta & Spinach Tortellacci
Wild mushroom, Alfredo cream, Parmigiano Reggiano

CHEESE

The Boathouse Cheese Selection
International cheeses, fresh fig, grapes, lavash, honeycomb and fruit compote

THE BOATHOUSE DESSERT COLLECTION

A Variety of Boathouse Signature Sweets
Chocolate cake, Orange almond cake, Brownies, Espresso Cheese Cake, Chocolate Fondant, Mini lemon tart, Passion fruit éclair, Coconut panna cotta, Seasonal fruit, Mango sticky rice, Thai desserts macaron, Truffle chocolate and assorted petit fours

Freshly brewed coffee and selection of teas

THB 4,999++ per person | 4 courses menu for food only
THB 7,999++ per person | 4 courses menu including 2-hours
free flow soft drink, juices, sparkling wine, red, white, rosé wine, local beer and selected cocktails
THB 9,999++ per person | 4 courses menu including 3-hours
free flow soft drink, juices, sparkling wine, red, white, rosé wine, local beer and selected cocktails
THB 1,700++ per person | 1 extra -hour free flow sparkling wine, red & white wines and local beer

Children below 6 years old eat free from children's menu.
Children under the age of 12 will be charged from the children's a la carte menu selection.
Prices are in Thai Baht and subject to 10% service charge and 7% VAT.