



# Christmas Lunch Menu

**USD 65 net per person**

## **To Start**

### **Beef Carpaccio**

Thinly sliced beef marinated in a balsamic dressing, accompanied by a fresh vegetable from our organic farm

## **Liquid**

### **Beetroot Soup**

Hot, bright red, and delicious beetroot potato soup. The mild flavor of beetroot mixed with soft potatoes gives a warm feeling every time you sip it. Serve with crispy bread

## **Mains**

### **Sous Vide Duck Breast**

Salt and pepper-seasoned duck breast, paired with homemade orange sauce, roasted tomatoes, mashed potato, broccoli, and pumpkin purée

## **Sweet Tooth**

### **Yule Log Cake**

Xmas inspired sponge cake roll filled with cream, covered in chocolate ganache, and topped with homemade blackberry preserve jam



*Considerate Collection*



THE NAMKHAN  
RESORT & ECO FARM

# Christmas Day Lunch (Vegetarian)

**USD 65 net per person**

## To Start

### **Organic Salad**

Local organic green salad, rocket, tomatoes, carrots, cucumbers, yellow and red bell pepper with feta cheese, and balsamic dressing.

## Liquid

### **Beetroot Soup**

Hot, bright red, and delicious beetroot potato soup. The mild flavor of beetroot mixed with soft potatoes gives a warm feeling every time you sip it. Serve with crispy bread

## Mains

### **Vegan Burger**

A hamburger made with a patty that does not contain meat. The patty made from chickpea, Wheat flour, and sweet corn. Serve in buns with lettuce, roast peppers, onion rings, tomato sauce.

## Sweet Tooth

### **Yule Log Cake**

Xmas inspired sponge cake roll filled with cream, covered in chocolate ganache, and topped with homemade blackberry preserve jam



*Considerate Collection*