

## NEW YEAR EVE DINNER BUFFET THB 1399 Net

### APPETISERS

Grilled tiger Prawn, Yellow Mango, Avocado Salad  
Honey Roasted Pumpkin, Barley, Baby Spinach, Balsamic Dressing  
Plar hoy shell Spicy scallop salad with chili paste and lemongrass  
Nam Tok Kor Moo yang Spicy pork salad with ground rice and herb

### OYSTERS FRESHLY SHUCKED TO ORDER

#### 3 kinds of Fresh Oysters highlight

Lemon Wedges, Lime Wedges, Cocktail Sauce, Tabasco, Mignonette, Ponzu

### CHILLED SEAFOOD

Blue swimmer Crabs, Black Mussels, White Prawns, New Zealand Mussel

#### Highlight King crab

Lemon Wedges, Lime Wedges, Cocktail Sauce, Tartar, Tomato Salsa, Tabasco, Seafood sauce

### SMOKED AND MARINATED SALMON

Smoked Salmon  
Salmon Gravlax  
Melba toast, Mustard Dressing, Chive-Lemon Cream  
Chopped Red Onions, Capers, egg yolk, egg white

### SALAD LEAF AND CAESAR SALAD

Green Oak, Red Oak, Red Coral, Butterhead, Frisee Iceberg, Rocket  
Capsicum, Sliced Onion, Cherry Tomato, Corn, Cucumber, Pea sprout  
Dried Fruit  
Thousand Island, French Dressing, Lemon Dressing, Balsamic Dressing

### Caesar Salad Station

Cos, Parmesan Shaving, Croutons, Bacon, Anchovy  
Dressing: Caesar

### COLD CUTS SELECTION

Prosciutto with Assorted Melons  
Salami, Coppa, Mortadella and French Dried Sausage

### SOUP

Lobster Bisque  
Tom Yum Goong

### CHEESE AND BREAD

Cheese: 3 kinds  
Bread: Daily  
Condiments: Dry Apricot, Dry Fig, Walnut, Honey, Grape, Apple and Pear

### JAPANESE

#### Sushi and Sashimi

Sashimi, Nigiri, Maki

**Condiments:** Pickled Ginger, Wasabi, Soya Sauce, Daikon

**Tempura:**

Ebi and vegetables

Tempura, Ponzu

Dipping Sauce, Grated Daikon Grated Ginger,

**PASTA**

Fettuccine, Spaghetti, Penne, Capellini

Sauce: Cherry Tomatoes, Chillies, Garlic, Mushrooms, Onions, Ham, Bacon, Basil, Crab meat, onsen egg

Pesto, Bolognese, Tomato Sauce, Cream, AOP

**GRILL AND BBQ STATION (Highlight)**

- Grilled River prawn
- Slipper lobster
- Grilled Squid
- Rosemary Lamb Rack
- Scallop
- Salmon
- Sausages
- Serve with variety sauce

**LIVE CARVING**

Salmon Wellington

**Roasted Beef Australian Tomahawk with Red Wine Sauce highlight**

**Vegetables**

Potatoes Au Gratin

Winter Roasted Vegetable

**HOT DISH**

Chicken Supreme filled with mushroom and Truffle

Roasted Pork Neck Thai Style

Cajun Spiced Prawns, Lime Butter

Poonim Krathieam Crispy Soft Shell Crab in Garlic and chilli

Massaman Lamb Shoulder

Roasted Duck Chinese bbq style

Jasmine Rice

**PHAD THAI STATION**

With seafood selection Crab meat, River prawn, Mussel, scallop

And condiment

Please notify one of our talent if you have any dietary requirements, intolerances or food allergies

All pricing in Thai Baht inclusive of applicable taxes and service charge

## **ITALIAN**

**Pasta:** Tagliatelle, Spaghetti, Fusilli, Penne

**Sauce:** Cherry Tomatoes, Chilies, Garlic, Mushrooms, Onions, Ham, Cream, Bacon Basil, Pesto, Carbonara, Bolognese, Tomato sauce

## **DESSERTS**

Glitzering New Year's Chocolate Log

Small chocolate fondant

Oreo Cheese Cake,

Champagne and Strawberry Jelly

Green Tea and Chia Seed Genoise

Jardinière Tartlets

Winter Fruits in Mulled Wine

Marshmallow Sticks with chocolate fondue

Popping White Chocolate and Lime Macarons

Truffles & Festive Pralines

**KHAO NIEW MAMUANG-** Sticky Rice, Mango

## **Profiteroles**

Forest Berries

Very Chocolate

Pistachio Praline

Salted Caramel

## **Live Dessert**

**Teppanyaki Ice Cream highlight**

**Ice creams:** 4 flavours with condiment

## **On the Side:**

Crème Anglaise, Berry Coulis, Chocolate Sauce, Toasted Almonds, chocolate chip

Fresh Seasonal Fruits



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