

26 APR 2025

Brunch

BREADS, COLD CUTS & CHEESES

Sourdough Tradition | Whole Wheat | Baguette | Multigrain Rye - Wooden Section | Croissant | Pain Au Chocolat

CHARCUTERIE

Chorizo | Parma Ham | Salami

SEACUTERIE

Hot Smoked Salmon | Smoked Salmon | Smoked Tuna Smoked Sword Fish | Salami | Chorizo | Parma Ham

CHEESE SELECTION

Frere Marchand Cheese Marinated -Olives Cornichons | Grapes | Nuts | Dried Fruits

SALAD & VERRINE

Green Salad with Fresh Berries and Smoke Duck Breast Shrimp and Scallop Tropical Salad Mixed Fruit Salad Arugula with Melon Parma Ham Salad Beef Carpaccio Water Melon and Cucumber Feta Cheese Salad Tomato & Burata Salad

SUSHI ROLL

Caesar Salad

Larb Gai | Spicy Salmon Salad | Glass Noodle Salad | Som Tam Puma Seafood Salad | Wing Bean Salad | Yam Neua Yang | Sweet Corn Salad

SEAFOOD COUNTER

Lobster | Poached Prawn | Irish Oysters Cocktail Sauce | Seafood Sauce | Lemon | Tabasco Sauce Shallot Vinegar

HOT STATION DISHES

Duck Curry | Bake Potato | Cauliflower Gratin

THAI STEAMED SEAFOOD CURRY

Fried Rice Pineapple King Crab | Ox Tail Soup

LIVE STATION

Pasta: Cream Sauce | Bolognese Kho Soi Gai

CARVING STATION

Crispy Pork | Barramundi | Roasted Duck Sweet Dark Soy Sauce | Tomato Salsa

BBQ STATION

Australian Beef Striploin | Australian Lamb Chops Grilled Prawns Grilled Salmon | Calamari Chicken BBQ

BBQ SAUCES

BBQ Sauce | Nam Jim Jaew | Mustard | Mint Sauce | Seafood Sauce

DESSERT

LIVE STATION Shaved Ice with Syrup and Mixed Toppings

ICE CREAM

Lavanille Ice Cream Selection Chocolate Sauce | Strawberry Sauce | Marshmallow | Sprinkles Ice Cream Cone | Chocolate Chips

INDIVIDUAL

Cheese cake | Coconut Tart | Caramel Cheese Tarts | Lemon Tart Fruit Tart | Berry Tart | Brownie | Macaroon | Cherry Tart | Chocolate Cake Strawberry Cream Cheese | Homemade Chocolate Chip Cookie Tiramisu KR | Avocado Lime Cheese Cake | Carrot Cake Chocolate Cheery Cake

FRUITS

Passion Fruit | Papaya | Pineapple | Dragon Fruit | Watermelon | Grape