

26 JUL 2025





SALMON & BEEF WELLINGTON

BREADS, COLD CUTS & CHEESES

Sourdough | Whole Wheat | Baguette | Multigrain Rye | Croissant | Pain Au Chocolat

CHARCUTERIE

Chorizo | Parma Ham | Salami

SEACUTERIE

Hot Smoked Salmon | Cold Smoked Salmon | Smoked Tuna Smoked Sword Fish

CHEESE SELECTION

Freres 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

Watermelon and Cucumber Feta Cheese Salad

Tomato & Burata Salad

Caesar Salad

Sushi Roll

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 | Fine de Claire Oysters Cocktail Sauce | Seafood Sauce | Lemon | Tabasco Sauce Shallot Vinegar

HOT STATION DISHES

Duck Curry | Baked Potatoes | Cauliflower Gratin

THAI STEAMED SEAFOOD CURRY

Pineapple Fried Rice with King Crab | Oxtail Soup

LIVE STATION

Pasta : Cream Sauce | Bolognese Kao Soi Gai

CARVING STATION

Barramundi | Roasted Duck Sweet Dark Soy Sauce | Tomato Salsa

BBQ STATION

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

BBQ SAUCES

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

DESSERT

LIVE STATION Crepe Suzette

ICE CREAM

Lavanille Ice Cream Selections 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 Cherry Cake

FRUITS

Passion Fruit | Papaya | Pineapple | Dragon Fruit | Watermelon | Grapes