

INTERNATIONAL BUFFET MENU 1

Baht 1,600++ per person

Appetizers

Daily market leaves mixed salad leaves, Romance lettuce

Sides: Cherry tomatoes, onions ring, boil egg, carrot, cucumber, caution and parmesan

Dressings: Thousand islands, Creamy Cesar, lemon olive oil dressing

Cold pasta salad with olive and sundry tomato

Potato salad with celery and bacon bits

Shrimps Salad with Fruits Cocktail sauce

Yum Woon Sen Grass noodle salad

Raw corner

Sashimi, Maki, sushi and Nigiri assortment with side of pickles, wasabi and soy sauce

Vietnamese vegetarian spring rolls, spicy sauce

Soup

Tom Kha Talay, spicy seafood and coconut soup

Bread Corner

Ficelle, Ciabatta, brioche Rolls, Grissini, Lavash

Live station

Phad Thai Noodle rice noodle with tamarind sauce and bean sprouts



Hot Selection

Sired fried beef in Hong Kong red sauce

Gaeng Phed Ped Yang, red duck curry with pineapple and lychee

Chicken Parmesan, roasted chicken with mozzarella, parmesan cheese and tomato sauce

Vegetable Gratin with béchamel sauce

Pork chop with creamy mushroom sauce

Pla Kapong Tod Nam Pla, deep fried sea bass marinated with fish sauce

Sautéed kalian, garlic and oyster sauce

Khao Suay, steamed jasmine rice

Pastry Corner

Seasonal fresh fruits platter

Meringue lemon pie

Warm Cinnamon Apple Tart

Apricot Crumble

Green Tea mousse cake

Chocolate éclair

(Minimum 30 persons)

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax.



INTERNATIONAL BUFFET MENU 2

Baht 1,800++ per person

Appetizers and Salads

Daily market leaves mixed salad leaves, Romance lettuce

Sides: Cherry tomatoes, onions ring, boil egg, carrot, cucumber, caution and parmesan

Dressings: Thousand islands, Creamy Cesar, lemon olive oil dressing

Smoked chicken salad with celery, boil egg and mayonnaise

Khao Tang Na tang, crispy rice with minced chicken in coconut sauce

Yum Moo Yang, BBQ pork salad with spicy dressing

Greek salad with cucumber capsicums and Feta cheese

Raw corner

Sashimi, Maki, sushi and Nigiri assortment with side of pickles, wasabi and soy sauce

Soup

Minestrone soup vegetable tomato soup with pasta noodle

Bread corner

Ficelle, ciabatta, brioche rolls, raisin country bread, garlic and tomato foccacia

Live station

Pasta Station two type of pasta with Cabonara sauce and Tomato sauce

Carving station

Smoked pork loin with caraway tossed pineapple relish





Hot Section

Kheaw Waan Pla Krai, green curry with fish dumpling and coconut plum

Roasted Crisp Skinned Chicken red wine sauce and grill vegetable

Bread crumb Fish and home cut Fried with Tartar Sauce

Grilled beef Medallion Pepper Sauce, carrot and sweet Potato Mash

Comfit Vegetable Lasagna with béchamel sauce

Stir Fried Pork loin with bamboo and straw mushroom

Phad Pak Ruam Mitr, stir fried mixed vegetables with oysters

Khao Suay, steamed jasmine rice

Pastry Corner

Caramel custard

Berry Yogurt mouse

Green Tea éclair

Blueberry cheese cake

Apple Crumble with Vanilla sauce

Seasonal Fresh Fruits platter

(Minimum 30 persons)

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax.

INTERNATIONAL BUFFET MENU 3

Baht 2,000++ per person

Appetizers and Salads

Daily market leaves mixed salad leaves, Romance lettuce

Sides: Cherry tomatoes, onions ring, boil egg, carrot, cucumber, caution and parmesan

Dressings: Thousand islands, Creamy Cesar, lemon olive oil dressing

Caprese salad tomato and fresh Mozzarella cheese

Spicy sea food salad with chilli paste dressing

Waldorf salad with apple and Feta cheese

Crispy chicken with fruit salad and lemon mayonnaise

Japanese raw mix raw fish salad with lettuce

Raw corner

Mix sashimi, maki and nigiri with pickle ginger

Soup

Mushroom cream sauce with soft roll

Bread corner

Ficelle, ciabatta, brioche rolls, raisin country bread, garlic and tomato foccacia

Live station

Pasta Station three type of pasta with Cabonara sauce and Tomato sauce

Carving station

Beef Prime ribs and red wine thyme sauce



Hot

Braised lamb shoulder with root vegetable in red wine sauce

Deep fry Seabass fillet with garlic marinate

Mix mushroom lasagne

Stir fried Beef with black pepper sauce

Roasted pork tenderloin with mash potato mustard cream sauce

Chicken parmesan grill chicken breast with tomato sauce and cheese gratin

Stir fried seafood with Sheazuan sauce

River prawn with tamarind sauce and fried shallot

Khao Suay, steamed jasmine rice

Sweet

Apple crumbles with vanilla sauce

Blueberry cheese cake

Fruit tart with custard

Chocolate mousse

Black forest cake

Fruit platter

(Minimum 30 persons)

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax.

