



NEW YEAR'S EVE BUFFET MENU

CANAPES

Spicy Tuna Avocado
Sashimi Bomb with Finger Lime
Duck Takoyaki with Miso
Mandarin Jam
Manchego and Jamon Croquette
with Pickled Onion and Tomato Powder

COLD CUTS & CHEESE

Hand Carved Leg of Serrano Ham
Wheel of Aged Gouda with Truffle
Crushed Heirloom Tomatoes, Olive Oil
on Sourdough Bread
Artisan Crackers Dried Fruits and Quince
Goat Cheese rolled with Cranberries,
Apricots and Herbs

COLD SEAFOOD

King Crab Legs
Kombu Cured Hamachi Ponzu
King Prawns with Cocktail Sauce
Scottish Salmon Gravlox cured with
Hendricks Gin, Dill, Citrus.
Fine de Claire Oysters prepared 2 ways
(Classic mignonette, Thai style)

PACKAGES ARE INCLUSIVE OF FREE FLOW BEVERAGE

Beer, House Wine, House Spirits, Mocktail, Juice, Soda and Selected Cocktails

Standard Package

THB 10,500++ per person
Buffet and Free Flow Drinks

Group VIP Package

THB 49,000++ for 4 persons
Buffet and Free Flow Drinks

**Limited to Three Tables*

Prices are in Thai Baht and subject to 10% service charge and 7% value added tax

BARBECUE

River Prawns
Hokkaido Scallops baked in shell
with Garlic butter
Seabass
Portobello and Maitake Mushrooms
Eggplant and Zucchini
Charred Broccolini with Garlic and
Lemon Garlic and Rosemary Potatoes
finished on the grill with Sea Salt
and Butter

ROAST

Roasted Wagyu Beef Striploin
Crispy Duck with Pancakes and Hoisin
Leg of Lamb with Mint Harissa Yoghurt

SALAD

Caesar Salad Live station
Yam Som O
Yam White Mango Salad with Crispy Fish
Watermelon, Feta & Mint
Mixed Leaves and Fresh Vegetable
Crudit  with Hummus, Babaganoush
and Romesco Dip

SIDES

Roasted Rosemary Carrots
with Caraway & Thyme
Garlic Butter Fried Rice
Red Cabbage & apple braised
in Shiraz
Wine Garden Peas with bacon
and herbs

SAUCES

Red Wine Reduction
Sauce Bearnaise
Garlic Parsley Butter
Pommery Mustard
Nam Jim Jaew
Nam Jim Seafood
Wasabi Mayonnaise

DESSERT

Fresh Cut Thai Fruit
Valrhona Chocolate Truffles
Lemon Tartlets
Thapthim Krop
Banoffee Pie