

# FOOD STALLS + CHEF'S ON STAGE

## MINIMUM ORDER FOR 100 GUESTS

**ITALIAN CHEF STATION** THB17,500 net  
Watch our Italian chef tossing and combing the pasta of your choice with delicious condiments and a choice of tomato, meat and seafood or carbonara sauce

**FRESHLY SLICE ANTIPASTI** THB17,500 net  
Parma ham, black forest ham, air dried salami with grilled artichoke, cornichon, caper berries, kalamata olive and grissini stick

**GALETTE STATION** THB15,000 net  
French style crepe with choice of ham, smoked salmon, bacon, egg, cheese, roasted bell pepper and mushroom

**PAELLA STATION** THB16,500 net  
Spanish classic cooked to your request, served out of classic paella pan

**BURGER DO IT YOUR OWN** THB16,500 net  
Add your favorite toppings and build the burger of your dreams

**KEBAB STATION** THB14,000 net  
Create your own Turkish kebab, hand cut meat by our chefs

**SPAGHETTINI** THB17,500 net  
Served out of parmesan wheel with white tomato sauce and sautéed prawns

**STEAK TARTAR** THB17,500 net  
Freshly diced meat served with classic garnish

**MONGOLIAN BBQ** THB15,500 net  
Check out our Chinese trained chef fry and stir in front of you a Mongolian delight choose from the wide selection of non vegetarian or vegetarian of your choice of sliced marinated meats shrimp and squid rings crunchy vegetables and an assortment of sauces

**FOOD ON STICK** THB16,500 net  
A wide selection of skewers of pork, beef, lamb, chicken, red snapper, prawn, vegetables, squid, fish and prawn balls, mussels pan roasted and flamed on the tepanyaki grill with an homemade section of dipping sauces

**CARVING STATION** THB25,000 net  
Roasted pork neck stuffing with spinach Marinated New Zealand lamb leg, mixed sausage (pork, chicken and veal sausage), side dishes include baked potato, roasted vegetables and creamy gratin pasta

**TEPPANYAKI** THB25,000 net  
A selection of prawns, squid, scallop, NZ mussel, dory fish fillet, Australian beef tenderloin, pork tenderloin, chicken fillet, river prawn cooked right in front of you with a choice of Asian and Western sauces

**SUSHI AND SASHIMI** THB26,000 net  
Handmade sushi and sashimi/Asian maki rolls, spicy tuna rolls, Bangkok rolls (chilli jam, pork floss) chicken teriyaki rolls, wasabi, pickled, soya sauce

**CRISPY FRIED WON-TON** THB16,500 net  
Chinese classic prepared for you in our live kitchen

**KHAO SOI GAI** THB14,000 net  
Curry noodle soup with chicken and condiments

**NOODLE SOUP IN A CUP** THB14,000 net  
Egg noodle, green oriental vegetable and BBQ pork

**KHAO MUN GAI** THB14,000 net  
Tender steamed marinated chicken served with its traditional trimmings

**CLASSIC CREPE SUZETTE** THB14,000 net  
French style crepe with caramelize fruits and vanilla bean ice-cream

**SPAGHETTI ICE-CREAM** THB14,000 net  
Flavour of bitter chocolate, green tea, coconut ice-cream and your choice of topping and fresh cream

**LIVE CRÈME BRULÉE** THB14,000 net  
Choose your flavour (vanilla/chocolate/green tea) and let the chef torch on spot

**ICE-CREAM SUNDAE** THB14,000 net  
Your prefer choice of vanilla, strawberry and chocolate ice-cream topping with cookies & jelly or candy, chocolate or berries sauce and whipping cream

**ICE-CREAM HOMEMADE** THB16,500 net  
On spot made ice-cream with liquid nitrogen different flavors and toppings included

Kindly notify one of our associate if you have any allergic intolerances.

Prices are inclusive of 07% government tax and 10% service charge.

# INTERNATIONAL BUFFET

## GOLD BUFFET SET - THB1,550 net per person

### APPERTIZERS + SALADS

Salad niçoise  
Waldorf salad with caramelized walnuts  
Potato salad with roast beef  
Salad bar, assorted dressings  
Penne pasta salad with sun-dried tomatoes, capers, salami  
Caprese salad  
Honey roasted root salad with chevre cheese

### SOUPS

Bouillabaisse  
Tom kha goong

### BREAD BASKET

With butter

### MAIN COURSES

Grilled salmon, beluga lentils, balsamic reduction  
Red mullet, lemon-zucchini, white wine sauce  
Onion stuffed duck breast, root vegetables, red wine sauce  
Roasted sirloin of beef, creamy butternut squash and chimichurri  
Garam-masala, chicken curry with potatoes  
Roasted potatoes, garlic & thyme  
Steamed rice

### CARVINGS

Stuffed lamb leg with rosemary sauce

### SIDE DISHES

Ratatouille vegetables  
Sautéed wok vegetables

### DESSERTS

Coffee panna cotta  
Honey and ginger crème brûlée  
White chocolate & passion fruit cheesecake  
Tart au chocolate, crème, cointreu-orange compote  
Baklava  
Mango and sticky rice  
Kanom Thai - selection of Thai sweet  
03 flavours of ice cream  
Selection of fresh cut fruit

## PLATINUM BUFFET SET - THB1,750 net per person

### APPETIZER + SALAD BAR

Salad bar, assorted lettuces & garnishes with a selection of dressings  
Smoked duck salad with olives, toasted almonds, roasted capsicum  
Smoked salmon carpaccio with caviar dressing  
Grilled asparagus, sautéed mushrooms, pecans, red chilli mustard dressing  
Buffalo mozzarella cheese with pesto, mango and tomato  
Spicy minced chicken salad with roasted rice  
Glass noodles, chicken, shrimps salad, lime and coriander dressing

### SOUPS

White tomato soup with prawn  
Tom yum talay – Thai spicy soup with seafood

### BREAD BASKET

With butter

### MAIN DISHES

Grilled butter fish, spinach sauce and tomato salsa  
Roasted beef tenderloin with pumpkin ginger puree and foie gras sauce  
Roasted pork, spinach ravioli with truffle mushroom sauce  
Chicken roulade, mushroom, spinach with creamy cider sauce  
Wok fried crab, curry powder, egg  
Stir-fried vegetable with oyster sauce  
Steamed rice  
Sautéed potatoes

### CARVING STATION

Roasted leg of honey ham  
Dijon mustard / BBQ sauce / pineapple honey sauce

### SIDE DISHES

Baked potatoes, sour cream, bacon bit  
Grilled vegetable

### DESSERTS

Green tea tiramisu  
Banoffee pie  
Pistachio brownies  
Goat cheese panna cotta with port-mixed berry reduction  
Mocha and white chocolate cake mousse  
Chocolate fudge cake  
Mango and sticky rice ball  
Assorted mini Thai sweet  
Seasonal tropical fruits

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# COCKTAIL

## **SILVER - THB1,350 net**

### **COLD WESTERN CANAPES**

Quiche with mushroom and spinach  
Gazpacho gelee served with forcaccia

### **WARM WESTERN CANAPES**

Asparagus tempura ginger and soy-dressing  
Soy-soaked tofu served with aubergine caviar  
Baby baked potato served with bacon and cheese

### **COLD THAI CANAPES**

Laab moo sushi roll  
Fresh vegetable spring roll with peanut sauce

### **WARM THAI CANAPES**

Minced chicken and vermicelli salad in krathong tong  
Rice cracker with crab sauce  
Marinated chicken on lemon grass skewer  
Deep-fried prawns spring roll  
Deep-fried chicken samosa

### **SWEET DELIGHTS**

Coconut pendant cake  
German quark cheese cake  
Classic chocolate tart  
Mango and yoghurt mousse in glass  
Lod chong panacotta in glass  
Thai dessert

### **FOOD STALL**

Khao mun gai

## **GOLD - THB1,450 net**

### **COLD WESTERN CANAPES**

Quiche with mushroom and spinach

### **WARM WESTERN CANAPES**

Asparagus tempura ginger and soy-dressing  
Soy-soaked tofu served with aubergine caviar  
Baby baked potato served with bacon and cheese

### **COLD THAI CANAPES**

Laab moo sushi roll  
Fresh vegetable spring roll with peanut sauce  
Betel salad with shrimp in the cone

### **WARM THAI CANAPES**

Minced chicken and vermicelli salad in krathong tong  
Marinated chicken on lemon glass skewer  
Rice cracker with crab sauce  
Deep-fried chicken samosa  
Deep-fried prawns spring roll  
Deep-fried pork gyoza  
Spicy seafood salad on skewer

### **SWEET DELIGHTS**

Coconut pendant cake  
German quark cheese cake  
Classic chocolate tart  
Mango and yoghurt mousse in glass  
Lod chong panacotta in glass  
Thai dessert

### **FOOD STALL**

Italian Chef Station

## **PLATINUM - THB1,650 net**

### **COLD WESTERN CANAPES**

Duck rillette with manchego cheese

### **WARM WESTERN CANAPES**

Asparagus tempura ginger and soy-dressing  
Soy-soaked tofu served with aubergine caviar  
Baby baked potato served with bacon and cheese

### **COLD THAI CANAPES**

Laab moo sushi roll  
Fresh vegetable spring roll with peanut sauce  
Betel salad with shrimp in the cone

### **WARM THAI CANAPES**

Minced chicken and vermicelli salad in krathong tong  
Marinated chicken on lemon glass skewer  
Rice cracker with crab sauce  
Deep-fried chicken samosa  
Deep-fried prawns spring roll  
Deep-fried pork gyoza  
Crispy prawn parcel with sweet chili sauce

### **SWEET DELIGHTS**

Coconut pendant cake  
German quark cheese cake  
Classic chocolate tart  
Caramel mixed nuts tart  
Palova passionfruit roll  
Mango and yoghurt mousse in glass  
Lod chong panacotta in glass  
Thai dessert

### **FOOD STALL**

Carving Station

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# CHINESE SET MENU

## SET MENU 01

THB17,500 net per table (10 persons)

Combination of cold hors d'oeuvres  
(Pork stuff leg Chinese style, Jellyfish salad in sesame oil, Egg century, Gai Chae Law)

ออเดิร์ฟเย็น 04 ชนิด

Braised bamboo mushroom with pork ribs

ซูบเยื่อไผ่ตุ๋นซี่โครงหมู

Fried shrimp with fruit salad

กุ้งทอดสดผลไม้

Braised mushroom topped with iceberg lettuce

เห็ดหอมตุ๋นผักกาดแก้ว

Suckling Pig with steamed buns

หมูหันหมั่นโถว

Steamed sea bass in soya sauce

ปลากระพงนึ่งซีอิ๊ว

Stir-fried chicken with cashew nuts

ไก่ผัดเม็ดมะม่วงหิมพานต์

Fried noodles Hokkien style

บะหมี่ผัดอกเกี๋ยง

Chilled sago and cantaloupe in coconut milk

สาหร่ายแคนตาลูป

## SET MENU 02

THB18,500 net per table (10 persons)

Combination of hot hors d'oeuvres  
(Deep-fried spring roll with vegetables, deep-fried shrimp ball, Stir-fried dried fish maw with scrambled eggs, Pork dumpling)

ออเดิร์ฟร้อน 04 ชนิด

Fish maw soup with crab

ซูบกระเพาะปลาเนื้อปู

Stir-fried scallops in Szechuan sauce

หอยเชลล์ผัดซอสเสฉวน

Stir-fried dried fish maw with scrambled egg

กระเพาะปลาผัดมันไข่

Braised mushroom topped with asparagus

เห็ดหอมตุ๋นผักหน่อไม้ฝรั่ง

Steamed sea bass in chill and lime sauce

ปลากระพงนึ่งมะนาว

Suckling Pig with steamed buns

หมูหันหมั่นโถว

Steam rice in lotus leaf

ข้าวห่อใบบัว

Sweet dumpling in hot ginger syrup with ginkgo

บัวลอยน้ำซิง + แป๊ะก๊วย

## SET MENU 03

THB20,500 net per table (10 persons)

Combination of hot and cold hors d'oeuvres  
(Stir-fried prawn with Szechuan style, Shrimp dumpling, Gold fish bag, Pork stuff leg Chinese style, Jellyfish salad in sesame oil)

ออเดิร์ฟร้อน + เย็น 05 ชนิด

Fish maw soup with crab

กระเพาะปลาเนื้อปู

Fried crab with black pepper sauce

ปูผัดพริกไทยดำ

Wok-fried Maine lobster with XO sauce

กุ้งมังกรผัดซอสเอ็กซ์โอ

Steamed pan abalone with young bok choy in oyster sauce

เป๋าฮื้อเจียนน้ำมันหอย

Steam grouper with plum sauce

ปลาเก๋านึ่งบ๊วย

Peking duck with hoisin sauce

เป็ดปักกิ่ง

Wok-fried rice with crab

ข้าวผัดปู

Oh Ni Ginko

โถนี่แป๊ะก๊วย

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