



## **INTERNATIONAL COCKTAIL MENU I**

THB 1,400 net/person

The price is inclusive of free flow soft drinks

### **Appetizers**

Slow roasted nuts - mixed and spiced  
Grissini twigs, chili cheese straws  
Parmesan crisps and lavosh

### **The Soup & Bread Station**

Tomato bisque with sour dough croutons  
Selection of Artesian rolls, soft white rolls, whole meal, pumpkin seed,  
sunflower seeds, dark sesame, vegetable bread with butter or margarine

### **Hot & Cold Canapes**

Jars of bruschetta tomato with garlic rubbed thin bread  
Pink cream cheese and capsicum roll  
Shrimp and mango cocktail, sweet chili mayonnaise dressing  
Blue cheese quiche with sliced bresola and melon  
Heart shaped boursin éclairs  
Grilled eggplant mascarpone cheese and basil  
Wrapped melon bisque with prosciutto

Mushroom and leek tartlet  
Puff nests with seafood mornay  
Grilled chicken wings with tandoori spices  
Mini beef roulades with asparagus  
Prawn spring rolls with chili cilantro dip  
Spinach and cheese empanadas  
Corn and chili arancini  
Chipolata herbed sausages (BBQ sauce separated)

### **Desserts**

Chocolate crunch cake  
Raspberry ripple bars  
Bamboo green tea crèmes  
Mini vanilla and fruit pots  
Choux with white chocolate and coffee  
Mini berry cheesecakes  
Fresh fruit skewers



## **INTERNATIONAL COCKTAIL MENU II**

THB 1,500 net/person

The price is inclusive of free flow soft drinks

### **Appetizers**

Spiced tom yum nuts  
Chili cheese straws and lavosh  
Pita crisps with hummus  
Crispy Pappadums

### **The Soup & Bread Station**

Seafood chowder with sour dough croutons  
Selection of Artesian rolls, soft white rolls, whole meal, pumpkin seed, sunflower seeds, dark sesame and vegetable bread with butter or margarine

### **Hot and Cold Canape**

Thai spiced house cured salmon  
Blue cheese quiche with sliced bresola and melon  
Avocado, chicken and sweet mango cocktails  
Tortilla with roasted chicken, orange chili jam and green onions  
Smoked duck and melon  
Roasted vegetable puffs with pesto  
Spinach feta tarts with micro greens

Petit spicy pork salad wrapped in crepe  
Thai crab cakes with cucumber, chili and papaya relish  
Roasted marinated chicken drumlett with fresh herb  
Vermicelli potato and cheese croquettes  
Coconut crumbed prawns with pineapple salsa  
Griddled tortilla rolls stuffed with smoked chicken  
Skewered pork rounds with chili plum sauce  
Seafood mornay nests  
Thord Mun Kaow Phod: Corn fritters (V)  
Poh Pia Jae: Deep fried vegetable spring roll

### **Action**

Hainanese chicken rice  
Poached chicken served with broth, pandan leaf flavored rice and condiments



- *Continue* -

**Desserts**

Pink, chocolate and green tea macarons  
Choux éclairs with berries and vanilla cream  
Mini pots of chocolate mousse  
Selection of French pastries  
Ivory java coffee crème brûlée  
Mango sliced with crunchy feuilline  
Coconut cheesecake with pineapple  
Ivory mousse with coconut foam



### **INTERNATIONAL COCKTAIL MENU III**

THB 1,600 net/person

The price is inclusive of free flow soft drinks

#### **Appetizers**

Cajun toasted macadamia and cashew nuts  
Grissini with cheese and crack pepper  
Lavosh with sesame seeds and lemon  
Hummus, eggplant and cheese dips

#### **The Soup & Bread Station**

Shellfish bisque with saffron crème  
Selection of Artesian rolls, soft white rolls, whole meal, pumpkin seed,  
sunflower seeds, dark sesame, vegetable bread with butter or margarine

#### **Hot and Cold Canape**

Chilled tomato cilantro and celery shots  
Chilled lobster and prawn wrapped in crepe served with dill lemon dressing  
Brie cheese on homemade pumpernickel with fig jam  
Parma ham melon  
Skewered shrimp and mango salsa  
Fresh mozzarella and cherry tomato skewer  
California rolls with Wasabi  
Beetroot cured salmon with cucumber and crème fraiche  
Mixed needle mushroom salads with shoyu  
Griddled tortilla rolls stuffed with smoked chicken  
Mini modern Tom Yam Pots

Seafood Thermidor with chopped chives  
Prawns wrapped in wonton, chili sauce  
Spinach cheese tartlets and chili tomato concasse  
Sesame crusted king prawns with chili dip  
Minced sugar cane prawn skewer  
Minced lamb Kofta's  
Spinach, feta cheese and sun dried tomato calzone  
Chef Singh's homemade vegetarian samosa with mint chutney  
Deep fried crab in rice wrappers  
Skewered pork rounds with chili plum sauce

#### **Action**

Italian pasta station  
Spaghetti and penne with the choice of (p) carbonara, (v) basil pesto or marinara  
and parmesan sauce



- *Continue* -

**Desserts**

Valrhona chocolate tasting  
Truffle guanaja valrhona petit pot  
Chocolate dipped and spiced cappuccino biscotti with chocolate drinking mousse  
Moist choco-fudge cake with crunchy feuilline filling  
Vanilla panna cotta with peach  
Caramelized lemon tart  
Assorted fruit tartlets  
Mango and coconut cheesecake  
Seasonal sliced fruits