



## **INTERNATIONAL BUFFET MENU I**

THB 1,750 net/person

The price is inclusive of free flow soft drinks

### **Petit Romance**

Chilled Shrimp cocktails with Papaya, Chili and red Onion salsa  
House Smoked salmon, Saffron Crème Fraiche, Cucumber Dill  
Cherry wood smoked chicken breast with Basil aioli  
Sliced Mortadella, Salami & House Smoked Ham with Condiments  
California Roll: Maki flying fish roe, crab stick cucumber mayonnaise

### **Fresh Crisp and Responsible**

Assorted lettuce from the Royal Project  
Cherry tomato, beetroot, shredded carrot, broccoli, Corn Kernels, Red Onions,  
Cucumber, Yellow Peppers, Red Peppers  
Dressings Papaya Lime/ Basil & Pine nut/ Balsamic/ Caesar/ Honey Mustard, Lime  
chili/ Balsamic/ Olive Oil  
Condiment Onion rings, herbed croutons, boiled quail eggs, bacon bits, Roasted pine  
nuts, cashew nuts, capers, peanuts, onion relish

### **Marinated Salad**

Sweet potato salad with balsamic vinaigrette  
Marinated mushroom with sun dried tomato and fine herbs  
Pasta salad with peppers, Salami and Olives  
Yam Moo Yor Vietnam: Steamed pork salad Vietnam style  
Yam Woon Sen: Spicy glass noodle salad  
Moo Yang Takrai: Grilled pork with lemongrass

### **Le Soup & Bread**

Mushroom Bisque with Fine Herbs & Pine nuts  
Selection of Artesian Rolls/ Soft White Rolls/ Whole meal/ Pumpkin Seed/ Sunflower  
Seeds/ Dark Sesame/ Vegetable Bread – Butter/ Margarine



- Continue –

**Prepared for you**

Roast Chicken with five spices, Mushroom Jus, Corn salsa  
Pan-fried sea bass fillet with Citrus butter, almonds and asparagus  
Spinach, cheese and tomato lasagna with cherry tomato basil cream sauce  
Poo Char: Deep fried crab meat in Crab shell  
Plad Prieu Waan: Deep fried fish with sweet and sour sauce  
Phad Thai Goong Fried noodle with prawn  
Roasted potato with rosemary and garlic  
Steamed jasmine rice  
Wok tossed vegetable in soy glaze

**The sweet finale**

Chocolate Crunch Cake  
Raspberry ripple Bars  
Bamboo green tea Crèmes  
Mini Lemon Crème Brulee  
French Pastries/ 3 Types  
Vanilla panna cotta with wild berry confit  
Mango sticky rice  
Look Chup  
Seasonal fruit platter



## **INTERNATIONAL BUFFET MENU II**

THB 1,850 net/person

The price is inclusive of free flow soft drinks

### **Petit appetizers**

Beetroot cured salmon, cucumber crème fraiche  
Spiced tuna salad with beans, almonds and chili dressing  
Cold cut platter with salami, cured ham, mortadella, chicken roll  
and smoked duck breast  
Shrimp and mango cocktail, sweet chili mayonnaise dressing  
Blue cheese quiche with sliced bresola and melon

### **Fresh Crisp and Responsible**

Assorted lettuce from the Royal Project  
Cherry tomato, beetroot, shredded carrot, broccoli, corn kernels, red onions,  
cucumber, yellow peppers and red peppers  
Dressings: Papaya lime, basil and pine nut, balsamic, caesar, honey mustard,  
lime chili, balsamic and olive oil  
Condiment: Onion rings, herbed croutons, boiled quail eggs, bacon bits,  
roasted pine nuts, cashew nuts, capers, peanuts and onion relish

### **Caressed and Tossed**

Assorted mushrooms, pine nuts and truffle infused oil  
Green bean, asparagus and walnut with lemon herb dressing  
Potato salad with egg, bacon and dill lemon mayonnaise  
Tomato, feta, basil and olive in balsamic  
Asparagus wrapped in rare roast beef  
Yam Pla Krapong: Spicy salad with seabass and roasted rice  
Yam Mamuang Goong: Mango salad with prawns  
Moo Yang Takai: Grilled pork with lemongrass

### **Le Soup & Bread**

Mushroom bisque with fine herbs and pine nuts  
Selection of Artesian rolls, soft white rolls, whole meal, pumpkin seed,  
sunflower seeds, dark sesame and vegetable bread with butter or margarine



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**Warm and Inviting**

Roasted house smoked salmon fillet with red pepper bisque and asparagus  
Seafood cakes with lime butter and cilantro onion and papaya relish  
Pork picatta on a light tomato and basil sauce  
Braised beef cheek, field mushrooms and shiraz  
Gaeng Mussaman Nuea: Mussaman curry of beef  
Kor Moo Thord Kathiem: Fried pork neck with garlic  
Gai Phad Med Mamuong: Fried chicken with cashew nut  
Creamy mashed potatoes gratinated with gruyere  
Assorted vegetables with garlic, chervil and olive oil  
Vegetable fried rice

**Action**

**Thai Banana pancake station**

Bananas/ caramel/ icing sugar/ vanilla sauce/ Thai tea ice cream

**The Garden of Roses**

Valrhona chocolate tasting  
Truffle guanaja valrhona petit pot  
Moist choco-fudge cake with crunchy feuillantine filling  
Assorted fruit tartlets  
Mango and coconut cheesecake  
Seasonal sliced fruit  
Selection of French pastries



### **INTERNATIONAL BUFFET MENU III**

THB 1,950 net/person

The price is inclusive of free flow soft drinks

#### **Petit appetizers**

Dill and Mandarin cured salmon with chopped endive salad  
Mini crab cocktails with salmon caviar  
Cold cut platter with salami, cured ham, mortadella, chicken roll  
and smoked duck breast  
Shrimp and mango cocktail  
Melon with parma ham  
Red pepper and cream cheese roulade

#### **Fresh Crisp and Responsible**

Assorted lettuce from the Royal Project  
Cherry tomato, beetroot, shredded carrot, broccoli, corn kernels, red onions,  
cucumber, yellow peppers and red peppers  
Dressings: Papaya lime, basil and pine nut, balsamic, caesar, honey mustard,  
lime chili, balsamic and olive oil  
Condiment: Onion rings, herbed croutons, boiled quail eggs, bacon bits,  
roasted pine nuts, cashew nuts, capers, peanuts, onion relish

#### **Caressed and Tossed**

Mixed mushroom salad with aromatic herbs (V)  
Beetroot, orange and carrot salad (V)  
Tandoori prawn with mint raita  
Roasted eggplant baba ghanoush with pita bread (V)  
French chicory, apple salad with caramelized walnuts and shaved grana  
Assorted mushrooms, pine nuts and truffle infused oil  
Green bean, asparagus and walnut with lemon herb dressing  
Yam Tua Phu Jae: Spicy wing bean salad with bean curd  
Larb Moo: Spicy minced pork salad and roasted rice

#### **Le Soup & Bread**

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

- Continue -

**Warm and Inviting**

Grilled salmon with prawns, balsamic butter and cherry tomato  
Panko king prawns with mango, coriander and chili  
Braised lamb with red wine, rosemary and thyme  
Grilled beef medallions, forest mushrooms, barolo glaze  
Grilled chicken breast with saffron cream, snap peas and roast carrot  
Pla Muek Phad Pong Ka-ree: Stir-fried squid with curry powder and egg salt  
Tao Hoo Naam Daeng: Deep-fried bean curd with ginger sauce  
Phad Prew Waan Goong: Deep-fried prawns sweet and sour sauce  
Roasted new potato with fine herbs  
Vegetable lagsana with pesto  
Assorted vegetables with garlic  
Seafood fried rice

**Language of Love - Pasta**

Selection of penne, fusili and linguine  
Sauce: Tomato and basil, cream reduction, pesto cream, garlic infused oil  
Condiments: bacon, mushroom, peppers, chili, olives, salami, seafood

**The Garden of Roses**

Valrhona chocolate tasting  
Truffle guanaja valrhona petit pot  
Chocolate dipped and spiced cappuccino biscotti with chocolate drinking mousse  
Vanilla panna cotta with peach  
Caramelized lemon tart  
Assorted fruit tartlets  
Mango and coconut cheesecake  
Seasonal sliced fruit  
Selection of French pastries