



## NEW YEAR'S EVE BUFFET DINNER | 31 DEC 2023

THB 3,990 net per person

# **DINNER BUFFET | 7:00 PM - 10:00 PM**

### **SALADS & APPETIZERS**

Salad bar with condiments Selection of cheeses and cold cuts with condiments Sushi and Sashimi

Beet root and goat cheese crumbles salad with pine nuts | Creamy potato and crispy bacon salad

Salmon Gravlax | Deep fried samosa with mango chutney

Quiche Loren with sundried tomato and mascarpone cheese | Serrano ham with condiments

### **SEAFOOD ON ICE**

Fine de Claire oysters | White prawns | Squids | Blue crabs | Rock lobsters With traditional condiments, Mignonette, Spicy seafood sauce, Cocktail sauce

#### <u>SOUP</u>

Mushroom soup

Tom Kha Gai-Chicken soup in coconut milk, galangal, mushrooms

### **GRILLS**

Australian sirloin | White prawn | River prawn | Steamed blue crab | Seared foie gras

#### **CARVING**

Prime ribs | Lamb leg | Pork loin | Salmon sea salt crust Pepper corn, Truffle gravy, Spicy seafood sauce

Sauté shitake mushroom | Cauliflower gratin
Baby carrot Provençal | Roasted Broccoli almond butter | Roasted potato porcini

## **MAINS**

Pasta and risotto live cooking station

Stir fried squid salted egg sauce | Yellow beef curry with bitter beans

Green chicken curry | Stir-fried zucchini with shrimp and egg

Fried rice with seafood | Steamed jasmine rice

### **DESSERTS**

Tiramisu | Yule log | Stollen, Assorted Thai dessert | Assorted fresh cuts fruit

## COUNTDOWN PARTY | 10:00 PM - 1:00 AM

Selected cocktails, local beers, house wines, soft drinks and fruit juices

