

AVANI+
Bangkok

BRUNCH LIP!

**MENU
LIST**

SALAD ISLAND

SELECTION OF THAI AND WESTERN SALADS

DESIGN YOUR OWN WITH MORE THAN
20 INGREDIENTS TO CHOOSE FROM

PASS-AROUND TABLESIDE TROLLEYS

POKE CART

SELECTION OF AHI TUNA,
HAMACHI, AND ATLANTIC SALMON
WITH YOUR CHOICE OF PONZU, LAAB
OR CHILI LIME DRESSING

PEKING DUCK TROLLEY

PEKING DUCK SERVED WITH
CHINESE PANCAKE, HOISIN SAUCE
AND CUCUMBER

INTERNATIONAL FOOD - LIVE STATIONS

CHARCUTERIE

IMPORTED COLD CUTS AND CHEESE
FROM AROUND THE WORLD SERVED WITH
CONDIMENTS AND A SELECTION
OF FRESHLY BAKED BREAD

SUSHI AND SASHIMI

ASSORTED IMPORTED SASHIMI-GRADE
FISH, MAKI ROLLS AND NIGIRI SERVED
WITH CONDIMENTS

CHINATOWN

CRISPY PORK BELLY, BBQ CHARSEW PORK,
CHICKEN RICE AND ASSORTED DIM SUM

TEPPANYAKI

A SELECTION OF MEAT AND SEAFOOD
COOKED WITH SPECIAL HOMEMADE
BENIHANA SAUCE

INDIAN KEBABS

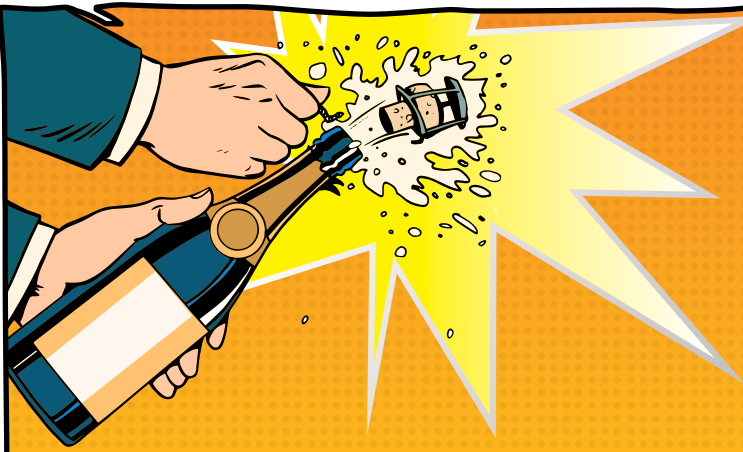
MEAT AND SEAFOOD COOKED IN TANDOOR
OVEN, SERVED WITH NAAN BREAD AND
INDIAN CHUTNEY

ITALIAN

CARBONARA, TOMATO, TRUFFLE
AND PESTO SAUCES

SQUID INK SPAGHETTI,
FETTUCCINI, PENNE, MUSHROOM RAVIOLI,
HONEY GOAT CHEESE RAVIOLI,
SPINACH RAVIOLI

PIZZA OF THE DAY



CLASSIC THAI SELECTION

PHAD THAI, TOM YUM, SOM TAM AND A SELECTION OF THAI CURRIES SERVE WITH JASMINE RICE OR ROTI PRATA

TEX-MEX

FAJITAS AND TACOS SERVE WITH CONDIMENTS

RACLETTE CHEESE STATION

BABY POTATOES, PICKLES, BACON BITS, WILD ROCKET, SAUTÉED MUSHROOMS, SLICED ROASTED BEEF

BRUNCH A LA CARTE

BEEF

OSSO BUCO WITH SAFFRON RISOTTO AND GRANA PADANO CHIPS

FILET MIGNON WITH FRENCH FOIE GRAS, POMME PUREE, FRENCH BEANS AND CHIMICHURRI

ANGUS RIBEYE WITH HAND-CUT FRIES AND SAUTÉED BRUSSEL SPROUTS

48-HOUR SLOW-BRAISED SHORT RIBS WITH RED WINE, CREAMY POLENTA AND SAUTÉED MUSHROOMS

SOUS VIDE FLANK STEAK WITH GARLIC CONFIT, SAKE BÉARNAISE, HERB-ROASTED BABY POTATOES

SEAFOOD

WOK-FRIED CRAB MEAT IN SINGAPORE CHILI SAUCE, SERVED WITH FRIED MAN TAO

SEAFOOD ON ICE: ALASKAN KING CRAB, ROCK LOBSTER, WHITE PRAWN, BLUE SWIMMER CRAB, NZ MUSSEL

BBQ SEAFOOD PLATTER TO SHARE: CANADIAN LOBSTER, TIGER PRAWN, SQUID, NZ MUSSEL, BARRAMUNDI

LOBSTER THERMIDOR WITH FRENCH FOIE GRAS AND BERRY COMPOTE

IMPORTED OYSTERS: FIN DE CLAIRE, NORMANDY AND KOREAN, SERVED WITH CONDIMENTS

MEAT & POULTRY

CAJUN-SPICED SLOANE'S PORK CHOP WITH FRENCH BEANS, MUSHROOM SAUCE AND TRUFFLE MAC & CHEESE

PISTACHIO-CRUMB RACK OF LAMB WITH BEETROOT PUREE, MINT GEL AND POTATO FONDANT

ROASTED DUCK, HOISIN ORANGES, PAK CHOY AND CHILI VINEGAR GEL

CHICKEN TIKKA PEPPER MASALA WITH ALOO GHOBI AND PAPA DAM

BRAISED DUCK WITH CHINESE 5 SPICES, HONG KONG KALE AND CHILI VINEGAR

DESSERT LIVE STATION

CREPE SUZETTE, MANGO STICKY RICE, CANDY FLOSS, POPCORN, CHOCOLATE FOUNTAIN, SUGAR ART

SOFT-SERVE ICE CREAM AND SCOOP ICE CREAM WITH CONDIMENTS

ASSORTED PASTRIES

ASSORTED THAI DESSERTS AND SEASONAL FRUIT