

# Mother's Day Lunch Buffet Friday 12 August 2022 Noon – 3:00 p.m.

THB 1,850++ per person with soft drinks

## **OYSTER BAR**

Condiment: Thai chili paste, acacia leaves, fried shallot, garlic, lime, lemon green seafood sauce, red shallot vinegar

#### **SEAFOOD ON ICE**

Shrimp | Crab | Mussel

### LIVE FROM THE KITCHEN

Burned Wagyu - Sliced wagyu and teriyaki sauce

Phad Thai River Prawn - Grilled river prawn, tamarind, tofu, bean spout

Boat Noodle Soup — with wagyu beef slice or Kurobuta pork, onsen egg

Soft Shell Crab Tacos — Soft shell crab, mac n cheese, sweet corn, thousand island

Pasta

Bolognese | Carbonara | Aglio e Olio Bacon | Black bean seabass | Shrimp paste Penne | Spaghetti | Fettucine

# TERRACE BBQ

Pork loin | Lamb chop | Chicken | Salmon | Clam | River prawn | Rock lobster

#### **CARVING**

Roasted whole seabass, aromatic Thai herbs Fried calamari, tartar sauce

## **CHEESE & COLD CUTS**

Brie | Emmental | Parmesan | Gorgonzola Pork Bologna | Chicken Bologna | Salami | Paris Ham

#### **SOUP**

Potato truffle soup with baked croissant

# Tom Yum Goong

# **SALAD**

Fresh salad bar
Caesar station
Roasted pumpkin salad with crispy bacon
Celery crab stick salad
Spicy roasted chicken salad
Mixed fruit salad with fried shrimp
Salmon sashimi with seafood sauce

### **HOT DISH**

Roasted pork loin with mushroom, root vegetables
Beef stewed
Italian sausage with white cream sauce
Stir fried spicy mix seafood with, finger root, basil, chili
Stir fried mixed vegetables
Steamed seafood with red curry and coconut milk
Jasmine rice

### **DESSERT**

Honey toast and vanilla ice cream
Lod Chong pancake with Coconut ice cream
Jasmine Creme Brule and vanilla ice cream
Strawberry cheesecake
Blue velvet cake
Tiramisu
Chocolate blueberry noodle
Seasonal fruits