



# CHRISTMAS EVE BUFFET

## MENU

### Appetizer & Salad

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#### Homemade Gravlax Platter

Beetroot Cured Salmon & Citrus Cured Snapper with

Mustard-Dill Sauce, Sour Cream, Homemade Pickles

Melba Toast & Crackers

Seared Ahi Tuna with Miso Sesame Slaw

Tomato Caprese Salad

Grilled Radicchio with Orange, Pecan & Blue Cheese Salad Crispy

Papaya Salad

Banana Blossom with Seafood Salad

Local Paco Fern with Pulled Chicken & Smoked Shrimp Salad

Grilled Pork Neck Thai Salad

#### Mixed Garden Salad and Dressing

Dressing: French, Thousand Island, Italian,

Olive Oil, Vinegar, & Balsamic Dressings

#### Selection of Imported Cheese

Roquefort, Old Amsterdam

Reblochon, Tomme de Savoie





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### Hot Station

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Poached Sole Fillet with Caviar Velouté Sauce

Grilled Beef Tenderloin with Mushroom

Baked Potato with Cheese

Char Grilled Chicken Breast with Strawberry Balsamic

Maple Roasted Carrot

Penne with Chicken Sausage, Roasted Cherry Tomato & Broccoli

Grilled Rock Lobster with Garlic & Pepper Sauce

Grilled Duck Breast in Phuket Pineapple & Grape Red Curry

Lamb Massaman Curry

Steamed Rice

### Carving & Live Station

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Roasted Turkey & Roasted Pork from Trang Province

Mushroom Brown Sauce and Mixed berry Sauce

Deep Fried Curry Fish Cake & Sweet Chili Depping Sauce





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### Dessert

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#### Thai Treats

Mini Fruit-shaped Mung Bean (Khanom Look Choup)

Thai Pudding with Coconut (Khanom Taa-Ko)

Steamed Pumpkin with Egg custard (Fukthong Sung-Kha-Ya)

Sweet Golden Thread (Khanom Foi Thong)

Sweet Golden Drop (Khanom Thong Yord)

Sweet Pinched Gold Egg Yolk (Khanom Thong Yip)

#### International

Black Forest Cake

Orange Cake

Blue Berry Cheesecake

Pandan & Coconut Cake

Crème Brûlée

Chocolate Cake

Chocolate Mousse

Mango & Passionfruit Mousse

Fruit Tart

Seasonal Fresh Cut Fruits

## EMBRACE

