



CHRISTMAS BUFFET

MENU

Appetizer & Salad

Cold Andaman Seafood on Ice

Andaman Prawns

Andaman Blue Crab

Andaman Calamari

Black Mussels

Condiments: Thai spicy lime sauce, Thai chili paste, lemon wedge

cocktail sauce, shallot vinegar

Grilled Vegetables & Feta Cheese with balsamic syrup

Broccoli and Roasted Salmon Salad

Seafood and Mixed Vegetable Thai Salad

Deep – Fried Fish and Phuket Pineapple Salad

Pomelo with Pulled chicken Thai Salad

Grilled Beef Thai Salad

Mixed Garden Salad and Dressing

French, Thousand Island, Italian,

Olive Oil, Vinegar, & Balsamic Dressings

Selection of Imported Cheese & Condiments

Roquefort, Old Amsterdam

Reblochon, Tomme de Savoie





CHRISTMAS BUFFET

MENU

Hot Station

Grilled Chicken Breast with Green Pepper Sauce

Herb Crusted Sole Meuniere

Stir Fried Rock Lobster with Cashew Nut Prawn in Tamarind Sauce

Phuket Style Steamed Giant Trevally in Lemongrass,
Ginger & Soybean Sauce Thai Beef Green Curry with Eggplant & Basil

Roasted Potato with Rosemary & Garlic

Stir Fried Mixed Vegetable in Oyster Sauce

Sauteed Thai Style Noodle with Egg & Vegetable

Steamed Rice

Carving & Live Station

Roasted Turkey

Whole Roasted Thai Herb Snapper

Roasted Pork Belly from Trang Province

Fried Grass Fern with Prawn Fritters

Sauce options

Mushroom Brown | Mixed Berry | Chili & Garlic Lime | Tamarind | Sweet Chili





CHRISTMAS BUFFET

MENU

Dessert

Thai Treats

Mini Fruit-shaped Mung Bean (Khanom Look Choup)

Coconut Pudding (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 Sweets

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

