



## HOUSE OF BRUNCH

### Buffet @ Breeze

@ 12h00

- Welcome Aperol Spritz
- 2,500 ++ THB per person food only
- 2,600 ++ THB per person including a bottle of Sparking wine per couple
- 4,200 ++ THB per person including a bottle of Champagne per couple

### Fresh salads

Farmer market greens and vegetables fresh and poached, cabbage chiffonade, sprouts, toasted seeds, Corn kernels, tomatoes, lentils  
Vinaigrettes dressing, french dressing, lemon vinaigrette, extra virgin olive oil, balsamic

### Composed salad and mezzeh

Greek Salad, cucumber, grilled red onion, tomato, feta, olives red wine – oregano vinaigrette  
(Marinated feta as added ingredients next to salad)  
Caesar salad tossed by chef – croutons, hard boiled eggs, parmesan, bacon bits  
Niçoise Salad, anchovies, green bean, new potato  
Roasted beetroot salad, orange, crumble goat cheese  
Healthy quinoa salad with roasted pumpkin and herbs

### Hummus

Smoky eggplant mousthabel  
Cacik – thickened yogurt with mint, garlic, cucumber and dill

### Mozzarella Bar and Gazpacho

Bocconcini, burratine, bufala  
Condiments, olives, sundried tomato, popped capers, marinated artichokes  
Pesto Sauce, extra virgin olive oil, Salt, pepper, balsamic vinegar, italian basil  
Extra virgin olive oil  
Andalusian gazpacho; quail eggs, avocado, spring onion, croutons, poached shrimp

### Fresh oyster and chilled seafood Bar

Fines De Claire & Surat Thani oysters  
On ice with your traditional condiments  
Poached & peeled prawns, scallop on the shell, phuket blue crab, rock lobster  
Small cups of smoked salmon with dill onion and capers  
Small cups of mackerel with pickled shallot and pink peppercorn  
Small cups of seabass ceviche (breeze)  
Small bowls of tuna tartare



### **Cheeses and jamon pata negra**

Jamon pata negra – carved a la minute  
Pecorino romano, aged cheddar cheese, manchego, parmesan wheel, chiang mai artisanal goat's  
Cheese, gorgonzola, taleggio  
Mixed Nuts and dried fruits; fig apricot, prune.  
Fruit and walnut bread for cheese  
Pickles, jams, honey, truffle honey

### **Bread Selection**

Sour dough, rosemary and olive focaccia, ancient grains loaf, ciabattine  
Mini Baguettes, grissini, lavosh  
French butter d'Isigny

### **From the pizza oven**

(Freshly Baked – thicker and smaller – ideal to take to the table to share)  
Margherita, Spicy chorizo, Four cheeses, Marinara (tomato passata, garlic, oregano, chili flakes, virgin oil)

### **Pasta Station and risotto**

Pennette with tomato or bolognese  
Spaghetti carbonara or with spicy-vodka-tomato-cream  
Fusilli aglio-olio-peperoncino  
Pumpkin risotto, pumpkin espuma, pecorino romano

### **Carving Station**

Roasted leg of lamb, glazed baby carrot, garlic bulb  
Sunday roast beef, selection changes weekly  
Available options: Wagyu rostbiff (top of rump) – grass fed prime rib – grass fed ribeye  
Ligurian style roasted seabass, garlic, olive, cherry and sundried tomato, herbs, white wine  
Sauces and accompaniments, mint jelly, roasting jus

### **Side Dish**

Grilled corn on the cobb - Baked baby potato - mixed grilled vegetables - roasted cauliflower

### **From the BBQ Station**

Butterflied tiger prawns, paprika-chili butter, lemon zest, dill  
Bangtao bay squid with lemon, herbs-garlic butter  
Yellow fin tuna medallion, black pepper glaze, pink peppercorn  
Shish tawook, Lebanese chicken thigh (yogurt, garlic, spices, olive oil, chili powder)  
Lamb T-bones with Rosemary and garlic  
Sauces and accompaniments



### **Thai Station**

#### **Salad**

Larb gai – authentic spicy chicken, roasted ground rice, mint leaves, shallot, dried chili dressing  
Pla thalay – seafood, lemongrass, galangal, fresh herbs, chili paste dressing  
Yaam mamuang – green mango, cashews, dried fish, shallot, spicy nahm yaam dressing

#### **Live station**

Phad thai with chicken, traditional accompaniments

#### **Chafing dishes**

Kao phad poo – wok fried jasmine rice with crab meat  
Massaman gai – aromatic curry of chicken thigh, sweet potatoes, peanut  
Geang kiaow waan goong – green curry of river prawns, pea eggplant, sweet basil  
Organic brown rice – Thai condiments

#### **Desserts**

Mini fudge brownie - Mango cheese cake in short glass  
Tiramisu - Fresh Berry Tart – Raspberry crème brulee  
Matcha cake – Macaroons – Panna cotta with salted caramel  
Creme Carmel - Mango sticky rice - Banana in coconut milk

#### **Live stations – or – interactive stations**

Chocolate fondue with garnishes, marshmallows, fruit skewers, strawberries,  
Churros in the heat (cinnamon sugar – suggestion to put next to the choco fountain so guests can  
enjoy with hot melting choco  
Crepe suzette and palacinke – flambe' with grand marnier  
Breeze ice creams and sorbets - garnishes