

# LOBBY LOUNGE

24<sup>TH</sup> DECEMBER 2024

# CHRISTMAS EVE'S BUFFET

THB 3,500++ PER PERSON, INCLUSIVE OF NON-ALCOHOLIC BEVERAGES

THB 6,200++ PER PERSON, INCLUSIVE OF BEER, WINE AND CHAMPAGNE

## SEAFOOD BAR

GREEN MUSSELS | ALASKAN KING CRAB LEG | KING TIGER PRAWNS

US SCALLOPS | OCEAN SLIPPER LOBSTER | RAZOR CLAMS | SWEET RIVER PRAWNS | BLUE CRAB

## OYSTER BAR

FINE DE CLAIRE | GILLARDIEU | PAPILLON

## TARTARE BAR

SCALLOP CARPACCIO WITH MANGO, IKURA, LIME VINAIGRETTE

SALMON TARTARE WITH SHALLOTS, PICKLED KUMQUAT

SPIDER CRAB SALAD WITH MIRIN, GUACAMOLE

COD CARPACCIO WITH GREMOLATA, LEMON OLIVE OIL

## SALAD BAR

CLASSIC CAESAR SALAD

KING TIGER PRAWN CAESAR SALAD

PÉRIGORD SALAD

QUINOA AND SPINACH SALAD

MIXED ORGANIC GREEN LEAVES SALAD

HARICOT BEANS AND PUMPKIN SALAD

AVOCADO AND CRAB SALAD

SEARED TUNA AND GREEN BEAN SALAD

SMOKED DUCK BREAST WITH ORANGE

PRAWN FRESH SPRING ROLL

OAK-SMOKED SALMON WITH CONDIMENTS

PRAWN COCKTAIL

TRUFFLE EGG MIMOSA

BURRATA SALAD

TUNA NIÇOISE SALAD

CHICKEN COBB SALAD

SELECTION SALMON GRAVLAX (BEETROOT | HERBS | HONEY )

Prices are in thai baht, subject to 10% service charge and 7% applicable government tax.

## PATE AND TERRINE STATION

PÂTÉ GRAND-MÈRE  
PORK RILLETTES  
PORK AND PISTACHIO PÂTÉ EN CROÛTE

## FOIE GRAS STATION

PAN-FRIED FOIE GRAS  
CHICKEN LIVER PARFAIT

## COLD CUT STATION

COPPA | CHORIZO | SALAMI MILANO | PARMA HAM  
BLACK FOREST HAM | SMOKED DUCK | SMOKED CHICKEN  
TRUFFLE MORTADELLA | ROSETTE DE LYON | PAVÉ AU POIVRE

## CHEESE STATION

BRIE DE MEAUX | MONT D'OR | TOMME DE SAVOIE | COMTE 12 MONTHS  
SAINT NECTAIRE | REBLOCHON FERMIER | SAINTE MAURE FERMIER | GRUYÈRE  
PONT-L'ÉVÊQUE | GRANA PADANO 14 MONTHS | GORGONZOLA  
GOAT GARLIC AND HERBS | SPICED GOAT CHEESE | ROQUEFORT  
FOURME D'AMBERT | CAMEMBERT DE NORMANDIE

## ROTISSERIES & CARVING STATION

"KAI TONG" SPICY THAI HERBS-MARINATED FREE-RANGE CHICKEN | WAGYU STRIPLOIN  
BLACK ANGUS RIBEYE ON BONE | ROASTED LAMB LEG | CRISPY SKIN PORK CHOP  
VENISON | PHEASANT | MARINATED PORK KNUCKLE SAUERKRAUT  
WHOLE ROASTED TURKEY | CHRISTMAS GAMMON HAM | SUCKLING PIG

## SIDE DISHES

TRUFFLE MAC & CHEESE | RATATOUILLE | CHERRY TOMATO COMPOTE  
THYME AND GARLIC POTATOES | LEMON-INFUSED OLIVE OIL GRILLED SUMMER VEGETABLES  
BRUSSEL SPROUT | ROASTED WHOLE CARROT WITH HONEY GLAZED  
FRIED & ROASTED POTATO WEDGES WITH BBQ SPICES MIX RUB | SAUERKRAUT RED CABBAGE

## BBQ STATION

SLOW-COOKED SHORT RIB | GARLIC JUMBO PRAWN WITH LOBSTER FOAM  
FIVE HERBS SPICE CHICKEN | HOMEMADE SAUSAGES SELECTION | GRILLED SQUID  
MONK FISH SKEWER WITH SAFFRON SAUCE | BAKED CHEESE SCALLOP

## ITALIAN STATION

RISOTTO AL TARTUFO  
SPAGHETTI ALLO SCOGLIO  
EGGPLANT PARMIGIANA

## MAKE YOUR OWN PASTAS STATION

PENNE | SPAGHETTI | FARFALLE | RISOTTO  
ITALIAN SAUSAGE | ONIONS | FRESH TOMATO | ZUCCHINI | BLACK TRUFFLE PASTE  
BLACK OLIVE | BASIL | ANCHOVIES | MIXED MUSHROOM | BACON | PARMESAN CHEESE  
LAMB RAGOUT | TOMATO COULIS | FOREST MUSHROOM CREAM | AGLIO OLIO

## CHINESE STATION

PEKING DUCK  
DRUNKEN CHICKEN  
ROASTED CHAR SIU PORK  
ASSORTED DIM SUM  
STIR-FRIED PRAWN WITH SHANGHAI SAUCE

## SUSHI & SASHIMI STATION

TUNA | SALMON | YELLOWTAIL | SCALLOP  
MACKEREL | SHRIMP | OCTOPUS | SURF CLAM

## JAPANESE STATION

MAGURO TARTARE KARAMISO  
RED DRAGON ROLL  
AVOCADO & TUNA ROLL  
VEGETABLE & CREAM CHEESE ROLL  
TEMPURA MORIAWASE  
SUZUKI KARAMIYA  
GRILLED SABA  
SALMON ROLL SALAD

## THAI STATION

### LARB PED YANG NAI KATHONG TONG

GRILLED MARINATED DUCK, GROUND ROASTED RICE SERVED ON CRISPY TARTLETS

### MIENG PLA TU

FRIED STEAMED MACKEREL SALAD, HERBS, BETEL LEAF

### YUM KOR MOO THORD KRUENG

FRIED SPICY PORK NECK WITH POMELO SALAD

### TOM KLONG PLA KAPONG

SPICY SEA BASS SOUP, LEMONGRASS, ROASTED SHALLOT

### GAENG BAI CHA PLU HOY TALUB GUB NHOR MAI NAM YANG

SOUTHERN STYLE CURRY, CLAMS, BETEL LEAVES, GRILLED WATER BAMBOO,  
VERMICELLI NOODLE

### GAI HOR BAI TIEY

DEEP -FRIED MARINATED CHICKEN IN PANDAN LEAF

## INDIAN & ARABIC STATION

CHICKEN MURGH TIKKA KEBAB | GOAN PRAWN CURRY

LAMB ROGAN JOSH | SAFFRON PULAO | FRESH PARATHAS BREAD

## COLD MEZZE STATION

TABBOULEH| HUMMUS | BABA GHANOUSH | FATTOUSH SALAD

YOGHURT AND CUCUMBER DIP (MAST-O KHIAR) | GRAPE LEAVES STUFFED WITH RICE (DOLMA)

GARLIC LENTIL SALAD (SALATA ADAS) | PITA BREAD

## HOT MEZZEH STATION

SPINACH FATAYER | LAMB SAMBOUSEK | CHEESE ROKAKAT

## MAIN COURSE STATION

SEAFOOD TAGINE WITH ROOT VEGETABLES, OLIVES

DAOUD BASHA MEAT BALLS IN SPICY TOMATO SAUCE

MOROCCAN CHICKEN TAGINE WITH PICKLED LEMON, GREEN OLIVES

## OUZI LIVE STATION

SLOW-COOKED BABY LAMB OUZI

ORIENTAL RICE

## DESSERT STATION

### LOG CAKE COLLECTION

SIGNATURE CHRISTMAS | SPICED APPLE CRUMBLE | PEAR MULLED WINE WITH CINNAMON BAVAROIS  
MORELLO CHERRY WITH WHITE CHOCOLATE CARDAMOM | COFFEE FINANCIER WITH BLOOD ORANGE

### WHOLE DESSERT

SPICED NUT PIE | CHESTNUT MONT BLANC | FRUIT CAKE MARZIPAN  
PANETTONE | DRESDEN STOLLEN

### MINI PASTRY AND VERRINE

CHRISTMAS TRIFLE | WHITE CHOCOLATE CHOUX TOWER  
CHOCOLATE SPICE TRIO | ROCHER CHOUX TOWER  
MULLED WINE JELLY | PANETTONE PUDDING  
POACH PEAR IN SPICE RUM WITH RICOTTA CHEESE  
MINCED PIE | BERRY SPICE CRUMBLE TART

### CHOCOLATE SELECTION

RUM TRUFFLE | TONGA BEAN | AMARETTO | BAILEY'S  
BARK CHOCOLATE | BUTTER CRUNCH

### MACARON TOWER

### CHRISTMAS COOKIES

GINGERBREAD | STAR ANISE | MILANESE  
COCONUT MACARON | VANILLE KIPFERL | CHRISTMAS MACARON

### FRESH FRUIT SELECTION

### ICE CREAMS AND SORBETS

GINGERBREAD | CHESTNUT | APPLE CRUMBLE | RUM RAISIN | YUZU | LIMONCELLO | MANGO

### DESSERT LIVE STATION

TRADITION CHRISTMAS PUDDING WITH COGNAC BUTTER SAUCE, COGNAC FLAMED  
CHRISTMAS BOMB WITH GINGERBREAD FOAM, CANDIED NUT, PEPPER MINT CANDY, LIQUID NITROGEN