

25<sup>TH</sup> DECEMBER 2024

# CHRISTMAS DAY'S BRUNCH

THB 3,950++ PER PERSON, INCLUSIVE OF NON-ALCOHOLIC BEVERAGES

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

## SEAFOOD BAR

MAINE LOBSTER | ALASKAN KING CRAB LEG | KING TIGER PRAWNS | U.S. SCALLOPS  
OCEAN SLIPPER LOBSTER | RAZOR CLAMS | RIVER PRAWNS | BLUE CRAB | GREEN MUSSEL

## OYSTER BAR

FINE DE CLAIRE | GEAY | PAPILLON

## TARTARE & CEVICHE BAR

SALMON YUZU TIRADITO  
CLASSIC PERUVIAN SEA BASS CEVICHE  
HOKKAIDO SCALLOP CEVICHE  
SWEET RIVER PRAWN CEVICHE  
WAGYU BEEF CARPACCIO  
FLAMED TUNA TATAKI  
TIRADITO DE PULPO

## SALAD BAR

CLASSIC CAESAR SALAD  
KING TIGER PRAWN CAESAR SALAD  
PÉRIGORD SALAD  
QUINOA & SPINACH SALAD  
MIXED ORGANIC GREEN LEAVES SALAD  
HARICOT BEANS & PUMPKIN SALAD  
AVOCADO & CRAB MEATS SALAD  
SEARED TUNA & GREEN BEANS 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 RILLETES  
PORK AND PISTACHIO PÂTÉ EN CROUTE

## **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 & BERB'S | 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 | PORCHETTA

## **SIDE DISHES**

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

## **BBQ STATION**

PICANHA | LAMB CHOP | TIGER PRAWN | HIBACHI PORK BELLY | CUPIM | ANANAS  
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

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

## LOBSTER THERMIDOR STATION

### 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 CHEW PORK  
ASSORTED DIM SUM  
STIR-FRIED PRAWN WITH SHANGHAI SAUCE

### SUSHI & SASHIMI STATION

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

### JAPANESE STATION

TRUFFE CHAWANMUSHI  
MAGURO TARTARE KARAMISO  
RED DRAGON ROLL  
AVOCADO & TUNA ROLL  
VEGETABLE & CREAM CHEESE ROLL  
TEMPURA MORIAWASE  
SUZUKI KARAMIYA  
HAMAKYU SALAD  
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 STOLEN

### 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  
BARK CHOCOLATE | BUTTER CRUNCH

### MACARON TOWER

### CHRISTMAS COOKIES

GINGERBREAD | STAR ANISE | MILANESE  
COCONUT MACARON | VANILLEKIPFERL | 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