

GRAND BUFFET
GALA DINNER



S O F I T E L

ANGKOR PHOKEETHRA GOLF & SPA RESORT

SUNDAY, 31ST DECEMBER 2023
POOLSIDE | 8:00PM ONWARDS

Dress Code: Festive Attire

180 USD per person

Inclusive a glass of Champagne for welcome and free flow of beers, soft drinks and water

50% off for child under 12 and free for under 4

Prices are exclusive of 8% service charge and 10% VAT

S O F I T E L

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THE MENU

APPETIZERS

Foie Gras Terrine

Chutney

Pates en Croute

Rillettes

Condiments

Pate en Croute 'Richelieu' Foie Gras

Ham Sprinkled Parsley

Chicken Liver Terrine | Port Wine

Rabbit terrine | Hazelnut

French | Italian | Spanish | Cold Cuts | Condiments

Saucisson - France

Chorizo - Spain

Pancetta - Italy

Black Forest Ham - Germany

Cornichons

Olives

Mustard

Sofitel Artisan Bread

Minced Chicken Salad Mint | Peanuts

Banana Flower Salad | Fresh Water Fish

Green Mango | Papaya Salad | Dried Shrimps

Pomelo Salad | Spicy Prawns



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SALMON

Salmon Gravlox - Smoked Salmon

Horseradish Cream
Lemon
Capers
Pickled Onions
Chopped Shallots
Sour Cream
Green Onions
Dills

SEAFOOD

Fine de Claire Oysters - France

Prawns
Green Mussel
Kep Flower Crab
Squid
Mekong River Lobster
Whelks
Clams

Shallot Red Wine Vinegar
Cocktail Sauce
Mayonnaise
Lemon
Sofitel Artisan Rye bread



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SALAD BAR

Croutons
Roasted Pumpkin
Lettuce
Frisee from Green farmer
Cherry Tomato
Parmesan
3 Colors Bells Peppers
Nuts

Mayonnaise
Ketchup
Italian Dressing
French Dressing
Virgin Olive Oil
Balsamic Vinegar
Organic Apple Cider
Xeres Vinegar
Red Wine Vinegar
Dijon Mustard

SOUPS

Lobster Bisque | Croutons
Pumpkin Cream Soup

THE BARBECUE

Tiger Prawn
Salmon
Local Fish Fillet

BBQ Sauce
Beurre Blanc



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HOT BUFFET

Sautéed Spinach | Garlic Cream
Chicken Curry | Lemongrass
Roasted Duck Red Curry
Shrimp Sweet and Sour Sauce
Creamy Potato Gratin
Stir-Fried Pork & Seafood | Hot Basil
Stir Fried Vegetables | Oyster Sauce
Seafood & Fish Amok
Grilled Pumpkin | Cinnamon Sugar
Steamed Organic Rice
Fried Rice
Beef Cheek Masamman Thai Style
Coquillettes au Gratin | Mushrooms | Truffle | Cheese

ROASTS

Australian Beef Rib Eye
Australian Sirloin Beef
Veal | Mushrooms Fricassee
Australian Lamb Shoulder | Spices
Salmon Coulubiach

Kampot Pepper Corn Sauce
Red Wine Sauce
Beurre Blanc
Dijon Mustard



S O F I T E L

ANGKOR PHOKEETHRA GOLF & SPA RESORT

STIR-FRY BEEF LOK LAK STATION

ASSORTED CHEESE FROM EUROPE & ARTISAN BREADS

Pont l' Eveque
Brie de Meaux
Fourme d'Ambert
Bleu d' Auvergne

SWEET TEMPTATIONS

Tropical Fruit
Pithivier
Black Forest Cake
Baked Cheese cake
Coco Nuts Cream Brulée
Chocolate Parfait | Orange Marmalade
Macaroons
Assorted Truffle and Praline
Assorted Tat and Tartlets
Chocolate Mousse
Fruit Savarin | Boba | Old Rum
Pistachio & Sherry Tart with Alcohol
Pandan Leaf Chiffon Cake
Ice Cream
Sherbet

