

GRAND BUFFET
GALA DINNER



S O F I T E L

ANCKOR 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

ANGKOR PHOKEETHRA GOLF & SPA RESORT

THE MENU

APPETIZERS

Foie Gras Terrine (Halal)
Chutney (V/ Vegan/ DF/ GF)
Pates en Croute (Pork)
Terrines (Pork)
Rillettes (Pork)
Condiments
Pate en Croute 'Richelieu' Foie Gras (Pork)
Ham Sprinkled Parsley (Pork)
Chicken Liver Terrine | Port Wine (Pork)
Rabbit terrine | Hazelnut (Pork)
French | Italian | Spanish | Cold Cuts | Condiments (Pork)
Saucisson - France (Pork)
Chorizo - Spain (Pork)
Pancetta - Italy (Pork)
Black Forest Ham - Germany (Pork)
Cornichons (V/ Vegan/ DF/ GF)
Olives (V/ Vegan/ DF/ GF)
Mustard (V/ Vegan/ DF/ GF)
Sofitel Artisan Bread (V)
Minced Chicken Salad Mint | Peanuts (DF/ Halal)
Banana Flower Salad | Fresh Water Fish (DF/ Pescatarian)
Green Mango | Papaya Salad | Dried Shrimps (DF/ Pescatarian)
Pomelo Salad | Spicy Prawns (DF/ Pescatarian)



S O F I T E L

ANGKOR PHOKEETHRA GOLF & SPA RESORT

SALMON

Salmon Gravlax - Smoked Salmon (DF/ Pescatarian)

Horseradish Cream (V/ GF)

Lemon (V/ Vegan/ DF/ GF)

Capers (V/ Vegan/ DF/ GF)

Pickled Onions (V/ Vegan/ DF/ GF)

Chopped Shallots (V/ Vegan/ DF/ GF)

Sour Cream (V/ GF)

Green Onions (V/ Vegan/ DF/ GF)

Dills (V/ Vegan/ DF/ GF)

SEAFOOD

Fine de Claire Oysters - France (V/ DF/ GF/ Pescatarian)

Prawns (V/ DF/ GF/ Pescatarian)

Green Mussel (V/ DF/ GF/ Pescatarian)

Kep Flower Crab (V/ DF/ GF/ Pescatarian)

Squid (V/ DF/ GF/ Pescatarian)

Mekong River Lobster (V/ DF/ GF/ Pescatarian)

Whelks (V/ DF/ GF/ Pescatarian)

Clams (V/ DF/ GF/ Pescatarian)

Shallot Red Wine Vinegar (V/ Vegan/ DF/ GF)

Cocktail Sauce (V/ DF/ GF)

Mayonnaise (V/ DF/ GF)

Lemon (V/ Vegan/ DF/ GF)

Sofitel Artisan Rye Bread



S O F I T E L

ANGKOR PHOKEETHRA GOLF & SPA RESORT

SALAD BAR

Croutons (V)
Roasted Pumpkin (V/ Vegan/ DF/ GF)
Lettuce (V/ Vegan/ DF/ GF)
Frisee from Green farmer (V/ Vegan/ DF/ GF)
Cherry Tomato (V/ Vegan/ DF/ GF)
Parmesan (V/ GF)
3 Colors Bells Peppers (V/ Vegan/ DF/ GF)
Nuts (V/ Vegan/ DF/ GF)

Mayonnaise (V/ Vegan/ DF/ GF)
Ketchup (V/ Vegan/ DF/ GF)
Italian Dressing (V/ Vegan/ DF/ GF)
French Dressing (V/ Vegan/ DF/ GF)
Virgin Olive Oil (V/ Vegan/ DF/ GF)
Balsamic Vinegar (V/ Vegan/ DF/ GF)
Organic Apple Cider (V/ Vegan/ DF/ GF)
Xeres Vinegar (V/ Vegan/ DF/ GF)
Red Wine Vinegar (V/ Vegan/ DF/ GF)
Dijon Mustard (V/ Vegan/ DF/ GF)

SOUPS

Lobster Bisque | Croutons (Pescatarian)
Pumpkin Cream Soup (V/ GF)

THE BARBECUE

Tiger Prawn (Pescatarian)
Salmon (Pescatarian)
Local Fish Fillet (Pescatarian)

BBQ Sauce (V/ DF/ GF)
Beurre Blanc (V/ GF)



S O F I T E L

ANGKOR PHOKEETHRA GOLF & SPA RESORT

HOT BUFFET

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

ROASTS

Australian Beef Rib Eye (Halal)
Australian Sirloin Beef (Halal)
Veal | Mushrooms Fricassee (Halal)
Australian Lamb Shoulder | Spices (Halal)
Salmon Coulmbiac (Pescatarian)

Kampot Pepper Corn Sauce (V)
Red Wine Sauce (V)
Beurre Blanc (V/ GF)
Dijon Mustard (V/ Vegan/ DF/ GF)



S O F I T E L

ANGKOR PHOKEETHRA GOLF & SPA RESORT

STIR-FRY BEEF LOK LAK STATION (DF/ GF/ Halal)

ASSORTED CHEESE FROM EUROPE & ARTISAN BREADS

Pont l' Eveque (V/ GF)
Brie de Meaux (V/ GF)
Fourme d'Ambert (V/ GF)
Bleu d' Auvergne (V/ GF)

SWEET TEMPTATIONS

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

