

COCKTAIL DINNER

Can be personalize for 8-20 Persons

THB 2,900 ++

(Minimum spend 25,000 excludes taxes)

OYSTER BAR

Selection of Freshly Shucked Oysters, Condiments

CHARCUTERIE

Marinated Olives / Pickled Onion / Roasted Peppers

Selection of Artisanal Cheese

Grapes / Nuts / Dry Fruits

Marinated Beetroot Salad, Cumin Yoghurt

BAKER'S COUNTER

Grissini / Focaccia / Campagne Bread / Soft Roll / Lavash

Salmon Ceviche, Lemongrass "Yum" Vinaigrette

PASS AROUND

Pork Terrine with Apricot Chutney

Buckwheat Blinis, Sour Cream and Arenkha Caviar

LIVE STATION

Mushroom Risotto, Prosecco, Parmesan

Côte de Boeuf, Bone in Rib-eye

Red Wine Sauce / Mustard / Spicy Tamarind Sauce

LE MACARON DESSERT SELECTION

Paris Brest

Strawberry Tartlet

Mille-Feuille

Salted Caramel Brownie

BEVERAGE PACKAGE

(Including Bartender)

THB 2,100 ++

**Limited to 3 hours only

COCKTAILS

Aperol Spritz

Negroni

Dry Martini

BEERS

Singha Beer

Heineken Beer

----- WINE -----

SPARKLING

Cruset Blanc de Blancs Extra Dry

WHITE WINE

DOMO Sauvignon Blanc, Spain 2017

Cruse Chardonnay Pays d'Oc, France 2017

RED

Feudo del Principe Nero D'Avola, Italy 2014

Cruse Cabernet Sauvignon Pays d'Oc, France 2017

WINE LIST -----

WHITE

Borgo Sanleo Pinot Grigio, Italy 2017

THB 990 ++

JL Quinson Petit Chablis, France 2017

THB 1,550 ++

RED

J.Bouchon Carmenere Reserva, Chile 2018

THB 990 ++

Monte del Frà Ripasso, Italy 2017

THB 1,200 ++

ROSE

Chateau Ferrages Provence, France 2018

THB 1,400++

Sparkling & Champagne

Fantinel Prosecco Extra Dry, Italy

THB 1,200 ++

Victoire Brut Prestige NV Champagne

THB 1,900 ++



S O F I T E L

BANGKOK SUKHUMVIT