



swissotel BANGKOK
RATCHADA

CHRISTMAS EVE BUFFET

24TH DECEMBER 2024

Cold Seafood on Ice

Glazed Rock Lobster, Chilled King Prawns,
New Zealand Green Lip Mussels, Sea Whelk,
River Prawns, King Crab Display,
Louis XIV Sauce, Spicy American Cocktail Sauce,
Marie Rose Sauce, Thai Sauce

Cold Displays

Selection of Home-Made Pates and Terrines with
A Variety of Chutneys and Relishes
Smoked Salmon & Asian Marinated Salmon Display
Assiette of Dried Meats & Charcuterie, Pickled
Cornichons, Pearl Onions & Caper Berries
Prosciutto di Parma Display (Whole), Condiments
Stuffed Suckling Pig "En Gelee"

Oyster Station

Freshly Shucked 'Fine de Clair' Oysters from France with
Sauce Mignonette (Live)
Korean Oyster and Thai Oyster, Condiments
Oyster Vodka Martinis

Live Salad Stations

Californian Seafood Salad
Seared Tuna Salad, New Potatoes,
Baby Fennel & Roasted Capsicum
Smoked Duck Salad with Wild Rocket, Orange,
Walnut, Tomatoes and Curtis Dressing
Grilled Chicken with Avocado Salad
Mixed Green Lettuce Salads

Carpaccio Station

Carpaccio of Beef, Asparagus Vinaigrette
Carpaccio of Salmon, Orange Vinaigrette
Carpaccio of Courgette, Coriander & Slow-Roasted
Vine-Ripened Tomatoes "En Branche"

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BISTRO

Bread Stations

Assorted Sliced Bread, Bread Rolls and
Bread Sticks Fresh Butter

Japanese Station

Selection Of Sushi, Sashimi and Maki
with Japanese Pickles

Soups

Pumpkin Cream Soup

Thai Station

Chicken Rice with Condiments (Live)
Spicy Thai Salads

Carving Stations

Roast Turkey, Sage & Onion Stuffing,
Natural Pan Juices & Cranberry Sauce
Honey-Roasted Ham, Rum-Raisin Sauce
Roast Sirloin of Beef, Yorkshire Puddings,
Horseradish Sauce, Baked Whole Salmon

Loong Foong

Roast Suckling Pig
Fish Maw Soup

Pasta Station

Pasta: Penne, Linguini, Ravioli, Spaghetti
Sauces: Carbonara, Puttanesca, Pesto

Hot Dish

Tournedos Of Beef, Braised Onions & Baby Artichokes,
Marchand De Vin Sauce, Supreme Of Chicken,
Mushroom, Button Onions, Smoked Bacon Jus
Sautéed Medallions of Pork, Country Ham, Cepes,
Rosemary Cream, Fricassee Of Seafood

From The Grill

Australian Beef Tenderloin, New Zealand Lamb Chops,
Marinated Pork Loin, Cajun Chicken Breast, Rock Lobsters,
Thai River Prawns, Blue Crabs, Sea Bass, Squid

Vegetables And Potatoes

Brussels Sprouts With Bacon and
Caramelized Baby Onions
Chef's Special Braised Red Cabbage (V)
Oven-Roasted Winter Vegetables (V)
Gratin Potatoes (V)

Main Hot Dishes – Asian Selection

Keang Poo Bai Chapoo (Crab Curry)
Phad Pak Ruam (Fried Vegetables in Oyster Sauce)
Khao Suaey (Steamed Jasmine Rice)
Sautéed Chicken with Cashew Nut

Live Station

Suki Yaki, Meat and Sea Food

International Cheese Selection

Appenzeller, Gruyere Premier Cru,
Brie De Meaux, Stilton, Buche de Chevre

Live Station

Swiss Raclette Cheese, New Potatoes and Pickles

Desserts

Selection Of Thai Desserts
Engadine Walnut & Honey Tart
Black Forest Gateau
Linzer Torte
Raspberry Swiss Roll
Rote Grutze, Vanilla Sauce, Toasted Almonds
Blueberry & Cassis Trifle
Baked Gingerbread Cheesecake
Tiramisu
Winter Berry Pudding, Crème Chantilly
Selection Of Ice Creams

Christmas Table

Christmas Plum Pudding with Brandy Sauce
Christmas Yule Log
Fruit Stollen & Marzipan Stollen
Italian Panettone
Basler Lächerli, Cinnamon Stars, Little Milanese, Vanilla
Snow Crescents, Macaroons
Traditional Mince Pies
Ginger Bread
English Style Christmas Fruit Cake
English Bread and Butter Pudding with Devon-Style
Custard
Chocolate Fountain with Condiments
Crepes Suzette