

CHRISTMAS Ouffet Celebration

THB 2,500 NET PER PERSON

ASTISAN CHEESE & CHARCUTERIE BAR

Brie, Blue Cheese, Parmigiano Reggiano, Aged Cheddar, Chorizo, Prosciutto, Salami, Grana Padano, Kalamata Olives, Cornichons, Dried Fruits & Nuts

SALMON GRAVLAX & CEVICHE STATION

House-Cured Gravlax

Beetroot-Cured Salmon, Dill-Cured Salmon, Citrus & Herb-Cured Salmon

Fresh Seafood Ceviche

Tasmanian Salmon, Tuna Saku

Condiments: Shallots, Lemon, Chili, Garlic, Dill Mustard Sauce, Guacamole, Spicy Tomato Salsa, Mini Bagels, Pickled Onion, Taco Shells

COLD APPERTIZER SELECTION

Scottish Smoked Salmon on Rve

with Dill Crème Fraîche, Salmon Roe, Micrigreens, and Tosted Rye Bread

Italian Parma Ham & Rock Melon

Aged Parma Ham wrapped around Sweet Rock Melon served with Rocket, Balsamic Pearls, and Parmigiano Shards

Seared Tuna Tataki Nicoise

Lighlty Seared Yellowfin Tuna with Soft-boiled Quail Egg, Nicosie Olives, Haricots Verts, and Herb Vinaigrette

Caprese Salad with Bocconcini

Fresh Bocconcini, Heirloom Tomatoes, Basil Oil, and Aged Balsamic Glaze

Andaman Prawn Cocktail Verrine

Chilled Local Prawns with Avocado Mousse, Mango Salsa, and Cocktail Sauce served in a glass

FESTIVE SOUPS & BREAD

Butternut Squash & Crab Bisque Leek & Potato Velouté served with Ciabatta, Baguette, Grissini, and Herb Focaccia

PASTA LIVE STATION

Fresh Fettuccine or Penne Sauce Selection: Wagyu Beef Bolognese, Black Truffle Cream Sauce, or Basil Pesto topped with Shaved Parmigiano Reggiano

CARVING STATION

Roast Free-Range Turkey Breast & Leg, Herb-Crusted Australian Lamb Leg, Crilled Black Angus Beef Tenderloin, Honey-Glazed Gammon Ham Sauce Selection: Cranberry Sauce, Roasting Gravy, Dijon Mustard, Truffle Jus

PREMIUM BBO GRILL STATION

Rock Lobster Tails, Jumbo Andaman Prawns, Grilled King Fish Fillet, Australian Black Angus Beef Tenderloin Cubes, Herb-Roasted Chicken Breast Sauce Selection: Green Peppercorn, Thai Spicy Lime, Garlic Butter, Chili Tamarind

HOT SIDES

Garlic-Parmesan Baby Potatoes
Grilled Asparagus with Lemon Zest
Baked Brussels Sprouts in Parmesan Cream
Corn on the Cob with Herb Butter
Roasted Root Vegetables

DESSERTS

Class Christmas Pudding with Brandy Butterscotch Sauce, Dark Chocolate Tiramisu, White Chacolate Mango Mousse, New York Cheesecake with Raspberry Coulis, Festive Gingerbread Brownie, Strawberry Panna Cotta, Tropical Fruit Platter

GRAND MERCURE

KHAO LAK BANGSAK