

CHRISTMAS EVE

DINNER BUFFET

GRAND MERCURE

BANGKOK ATRIUM


Merry Christmas

CHRISTMAS EVE DINNER BUFFET

PUBLIC RESTAURANT | 6:30 PM – 10:00 PM

THB 1,599++ per person
Includes 1 glass of wine

WELCOME DRINK
Mulled Wine – Glühwein

EGGNOG

SALAD
Selection of Garden Greens
Mixed Lettuce Leaves, Cherry Tomato, Carrot, Cucumber
Turnip, Corn, Beetroot, Broccoli, Sautéed Mushrooms, Roasted Pumpkin

CONDIMENTS
Lemon Wedges, Bacon Bits, Garlic Croutons, Anchovy Fillet,
Onion Rings, Chili, Capers, Olives

DRESSING, VINEGAR & OIL
Balsamic Vinaigrette, Marie Rose Dressing,
Caesar Dressing, House Dressing

SMOKED AND CURED
Pork Ham (Pork Neck)
Roasted Chicken Breast
Roast Beef with Cherry Tomatoes
Assorted Cured and Dried Meat and Sausage Selection
Assorted Cold Cuts
Homemade Pastrami
Air-Dried Duck Breast

CONDIMENTS
Homemade Preserves
Mustards, Pickles, Marinated Vegetables

TERRINE, CHEESE & BREAD DISPLAY

Chicken Pâté with Brandy and Dried Fruits
Pork & Chicken Terrine
Seafood Terrine
Vegetable Terrine
Gugelhopf Terrine
Mousse Shooter
Potted Chicken Liver Mousse
Duck Rillette
Pork Rillette (Pork Shoulder)
Chicken Galantine with Marinated Fruits
Stuffed Suckling Pig
Foie Gras Terrine

ARTISAN CHEESE SELECTION

Homemade Flavored Brie Cheese
Cream Cheese Cake with Vegetable Shavings, Berries and Microgreens

CONDIMENTS

Stuffed Fig
Honey Selection
Green and Black Olives
Gherkins
Pickles
Butter
Jam, Nuts, Dried Fruits, Crackers

BAKER'S ARTISAN BREAD DISPLAY

Home-Baked Baker's Bread Selection
10 Types of Bread Loaf, Plus Focaccia, Lavosh & Grissini
6 Types of Bread Rolls
Laugen Stangen
Grittibänz

INTERNATIONAL SALAD & APPETIZER

Compressed Melon Salad with Olive Oil
Roasted Tomato with Balsamic
Apple Salad with Grapes and Raisins
Green Bean Salad with Sun-Dried Tomatoes
Maple-Roasted Vegetables with Nuts
Herb-Roasted Beetroot Salad with Fresh Herbs
Orange-Flavored German Potato Salad with Gherkin and Bacon Bits
Baby Carrot Salad with Chestnuts, Raisins and Ricotta Cheese
Pasta Salad with Stuffing Crumbles and Pomegranate Seeds
Rocket Salad with Glazed Figs, Nuts and Goat Cheese
Christmas Wreath Salad with Compressed Melon, Roasted Vegetables, Berries, Parmesan Shavings and Balsamic Glaze
Vegetable Antipasti Platter

THAI SALAD

Som Tam – Spicy Papaya Salad
Yum Woon Sen Talay – Spicy Glass Noodle Salad with Seafood
Yum Som-O – Spicy Pomelo Salad
Yum Pak Pong Krop – Crispy Morning Glory Salad with Minced Pork, Poached Prawns and Peanuts

NAM PRIK STATION

Selection of Traditional Thai Dips with Condiments

CHILLED SOUPS AND SHOOTERS

Honey and Cinnamon-Flavored Tomato Gazpacho
Papaya Shooter

SEAFOOD ON ICE

6 Types of Marinated Fish Fillet (Gravadlax) with Condiments
Smoked Norwegian Salmon
Poached Fish Fillet (Seabass Fillet)
Poached Shrimps with Herb Dressing
Marinated Mussels
Seafood Salad
Pickled Saba Fish
Olive Oil-Poached Squid Salad with Bell Pepper Confit
Orange and Cinnamon-Flavored King Mackerel Ceviche
Grilled Octopus Salad with Cherry Tomatoes
Dressed Whole Salmon Trout

LIVE OYSTER STATION
Selection of Freshly Shucked Oysters

CONDIMENTS
Capers, Lime Wedges, Horseradish Cream, Cocktail Onion, Honey Mustard

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SUSHI AND SASHIMI STATION
Assorted Sushi and Sashimi

COLD MINI-SOBA SALAD

CONDIMENTS
Japanese Pickles, Pickled Seaweed, Wakame Salad,
Wasabi, Soy Sauce, Pickled Ginger

HOT SOUP
Cinnamon-Flavored Carrot Soup with
Roasted Almonds and Crispy Focaccia Croutons

CHRISTMAS PIE CORNER
Chicken and Vegetable Stew Pie
Pork Pie with Dried Fruits and Nuts
Spinach, Pumpkin and Mushroom Pie
Seafood Thermidor Casserole Pie
Baked Camembert in Bread Crown
Beef Goulash Pie

HOLY NIGHT CHEESE BURGER
Turkey Slices, Red Cabbage, Caramelized Onion, Potato,
Mushroom, Cranberry Sauce and Rocket Salad
Cauliflower Pie

TRADITIONAL CHRISTMAS CARVING STATION

Whole Roasted Christmas Turkey
Honey and Christmas Spice-Roasted Pork Neck
Pork Roast Baked in Bread Dough
Christmas Pork Crown Roast with Dried Fruits
Slow-Roasted Beef Rib Eye Served with Yorkshire Pudding
Whole Roasted Chicken in a Salt Crust
Fish in a Salt Crust
Honey Ham
Beef Wellington
Whole Roasted Lamb Leg
Whole Baked Salmon with Oranges, Christmas Spice and Sherry

SAUCES

Cranberry Sauce, Giblet Gravy, Apple Sauce, Béarnaise Sauce,
Herb Gravy, Truffle Mayonnaise

SIDES

Roasted Brussels Sprouts with Smoked Crispy Bacon and Dried Cranberries
Glazed Pumpkin Wedges with Vanilla Butter
Stuffing
Red Wine-Braised Red Cabbage with Cranberries
Roasted Cabbage Wheels with Roasted Nuts

LIVE STATIONS

Cheese Fondue Station
Traditional Swiss Cheese Fondue with House Cheese Mixture
Fresh Roasted Chestnuts

BBQ STATION

Christmas Spicy Grilled Chicken Breast
Pork Steak
Thai Spice-Marinated Fish Medallion
Angus Beef Medallion
Chicken and Pork Sausages

CONDIMENTS

Garlic Sauce, Mushroom Jus, Pepper Sauce,
Selection of Chili Dips, Piri Piri Sauce, BBQ Sauce

MAIN DISHES

Confit Duck Leg with Charred Pineapples,
Roasted Baby Potatoes and Cranberry Sauce
Grilled Beef Medallion with Iberico and Tomato Crust,
Green Beans, Mashed Potato and Pepper Sauce
Grilled Lamb Chop on Sautéed Mushrooms
Whole Roasted Cod Fish Fillet in Roof Tile
Boeuf Bourguignon with Vegetables and Red Wine Pears
Braised Beef Short Rib with Gnocchi Romaine
Chicken Roulade with Christmas Vegetables and Mushroom Sauce
Pork Roulade
Sauerbraten with Roasted Potatoes and Sautéed Vegetables

VEGETABLE & SIDE DISH STATION

Sautéed Green Beans with Grilled Lemon,
Oranges, Raisins and Roasted Cinnamon Sticks
Sautéed Seasonal Vegetables with Nuts
Honey-Roasted Beetroot with Chestnuts
Maple Syrup-Roasted Vegetables with Whole Garlic and Herbs
Potato Gratin with Mushrooms
Nutmeg-Flavored Mashed Potato
Hasselback Potatoes
Duck Fat-Roasted Potatoes
Spätzle
Vegetables in a Salt Crust
Cauliflower and Goat Cheese Gratin
Gnocchi Romaine
Roasted Pumpkin Stuffed with Chestnuts, Mascarpone, Spinach and Rice

PASTA STATION

Assorted Pasta Station
Fresh Ravioli
Choice of Pasta Sauce
Tomato Sauce
Bolognese Sauce
Aglio e Olio Sauce

ASIAN SECTION

LIVE STATION
Pad Thai

Khanom Chin Station
Individual Portions Served in Traditional Pinto Boxes and Bamboo Trunks
Seafood, Chicken, Vegetable

Khao Soi Station
Northern-Style Curry with Chicken and Traditional Condiments

MAIN
Chicken Green Curry
Por Palo Pork
Fish Sweet and Sour
Steamed Squid with Lemon-Chili Sauce
Singaporean-Style Blue Swimmer Crab

VEGETABLE
Stir-Fried Vegetables
Broccoli with Oyster Mushrooms

RICE
Steamed Jasmine Rice
Fried Rice

INDIAN DISHES

STARTER
Chicken Tangdi Kebab

MAIN
Kashmiri Chicken Rogan Josh (NV)
Paneer Lawanglatika

RICE
Lamb Yakhni Pulao

BREAD
Taftaan

DESSERT STATION

Christmas Stollen
Christmas Gingerbread
Panettone
Yogurt Strawberry Mousse
Chocolate Praline
Raspberry Macaron
Raspberry Green Tea Croissant
Pistachio Macaron
Christmas Pudding
Yule Log Cake
Fruit Cake
Pavlova with Fresh Fruit
King Cake
Christmas Japanese Cheesecake
Christmas Tree Cookie
Christmas Red Velvet Cake
Christmas Mince Pies
Christmas Cupcake
Fresh Fruit Cone
Linzer Tart
Black Forest Cake
Gugelhupf
Christmas Toffee Apples on the Stick
English Christmas Cake
Gingerbread Tart
Christmas Cookie Basket
Vanillekipferl – Vanilla Crescent Cookie
Gebrannte Mandeln – Candied Almonds

BISCOTTI

Anis Chräbeli – Anise Cookie
Amaretti Cookie
Basler Brunsli
Basler Leckerli
Mailänderli
Spitzbuben / Jam Cookie
Zimtsterne / Cinnamon Star Cookies
Bretzeli
Schmalzkuchen

LIVE STATION

Painters Station
Freshly Prepared Individual Decorated Dessert Plate

Crêpe Suzette Station
Freshly Prepared Crêpe

Special Christmas Cookie
Special Christmas Cookie on Each Table