

SUN
31
DECEMBER



New Year's Eve 2024

GRAND BUFFET DINNER

ADULT: THB 5,850 NET
include free flow Wines and Sparkling wine

ADULT: THB 5,350 NET
include soft drinks and juices

CHILD: THB 2,950 NET
include soft drinks and juices

CHILD UNDER
6 YEARS OLD: FREE

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE

COLD CUT

Smoked Duck Breast
Smoked free range chicken breast
Serrano ham Bone In
Mortadella pistachio
Salame Tartufo
Coppa Di parma

CHEESE

Truffle Brie cheese
Bleu d Auvergne
Saint Nectaire
Tomme de savoie
Cumin gouda
Nero Valvo
Parmigiano reggiano
Manchego AOP

SALAD

Salad Bar
Fancy tomato and burratina
Duo of salmon, cucumber
and goat cheese
Prawns Cocktail, avocado
Tenderloin beef salad

SEAFOOD ON ICE

Oyster Fine de Claire
Tiger Prawn
Squids
NZ Half Mussel
Sweet clams

SOUP

Creamy Lobster bisque

BREAD STATION

Assorted Traditional French bread
Focaccia tomato Italian basil
Herb Grissini with dipping sauce
(Tomato pesto, Olive Tapenade,
dill cream cheese)

SUSHI / SEAFOOD STATION

Maki
Sushi
Sashimi
Blinis with smoked salmon and caviar
Fish and scallop terrine

MAIN DISHES

Beef bourguignon
Roast duck breast in orange & brandy sauce
Salmon fillet with lemon sauce
Squid persillade
Lobster Tom Kha
Chicken Cashew Nut
Risotto saffron and scallop

SIDES DISH

Truffle and parmesan French fries
Robuchon mashed potato
Roasted mixed vegetables
Sauteed mushroom

HOT LIVE STATION

Pan seared foie gras, apple
and mignonette pearl
Perfect egg, truffle mashed,
potato espuma

PASTA LIVE STATION

Truffle tortellini
Linguine vongole (in parmesan wheel)

BBQ LIVE STATION

Rock Lobster | Tiger Prawn
Baby Squid | Blue Crab

CARVING STATION

Roasted marinated lamb shoulder
Slow cooked Australian beef brisket
Honey glazed ham
Roasted free range chicken

SAUCE

Beef Au Jus
Pepper sauce
Blue cheese sauce
Shallot sauce
Thai meat sauce
Chimichurri

DESSERTS

Crepe suzette "Live station"
Ice cream station
Fruit skewer and chocolate fondue
Macaron cone
Chocolate truffle
Hazelnut and chocolate verrine
Yuzu and raspberry panna cotta
Choux Paris-Brest
Vanilla crème brulee tart
Pineapple cheesecake
Strawberry and pistachio tart