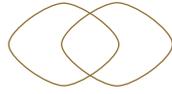


Songkran

BUFFET DINNER

S O F I T E L



BREAD AND BUTTER STATION

SALADS

Green Papaya Salad
Yam Woon Sen Talay – Spicy Glass Noodles Salad with Seafood
Fresh Baby Mozzarella and Cherry Tomato Caprese Salad
French Potato Salad with Dijon Mustard and Crispy Bacon

SALAD BAR

Romaine, Arugula, Green Oak, Red Oak, Iceberg

DRESSINGS

Caesar, Italian, Lemon Vinaigrette, Olive Oil, Balsamic

CONDIMENTS

Corn, Cherry Tomatoes, Black Olives, Green Olives, Capsicum,
Shredded Carrot, Croutons, Red Onion, Jalapeño

COLD CUTS & CHEESE

Mortadella, Chorizo, Salami, Cooked Ham
Brie, Gouda, Emmental, Cheddar, Gorgonzola

CHILLED ANDAMAN SEAFOOD ON ICE

Tiger Prawns, Mussels, Swimmer Blue Crab

SAUCES

Seafood Sauce
Thai chili sauce

SUSHI

Maki Sushi

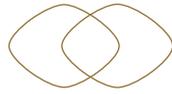
California Maki, Futo Maki, Sake Maki, Ebi Maki
Kani Kamaboko

Nigiri Sushi

Akami, Sake, Tai, Tamago Yaki, Ebiko, Hiyashi Wakame (V)
Condiments: Shoyu, Wasabi, Ginger Pickle



This menu is for reference, and variations can occur depending on market supply and other outside conditions



SOUP

Pumpkin and Carrot Soup with Coconut Milk

HOT DISH

Steamed White Snapper with Garlic and Ginger

Stir Fried Chicken with Cashew Nuts

Sweet and Sour Squid

Moo Hong, Slow Cooked Organic Pork Belly with Black Soy Sauce

Roasted Potatoes with Crispy Garlic and Herbs

Carrot and Parsnips Maple Syrup Glazed (V)

Steamed Jasmine Rice (V)

French Ratatouille

PASTA STATION

Penne Alfredo

Spaghetti Pomodoro

KIDS

French Fries

Chicken Nugget

Macaroni and Cheese

BBQ STATION

Meat

Lamb Chops, Beef Medallions, Chicken Thigh

Fish / Seafood

Seabass, Tiger Prawns, Squid

SAUCES

Red Wine Jus, White Wine, Lemon Butter, Thai Spicy Sauce, Thai Tamarind Sauce

DESSERT

Look Chup

Kanom Chun

Kanom Piack Pun

Sung Kaya Fuchthong

Mango Sticky Rice

New York Cheese Cake

Chocolate Degustation

Coconut and Hazelnut Entremet

French Macaron

Tiramisu

Fresh Seasonal Fruit Platter

Live Station:

Deep Fried Banana

Crepe Station

