

DINNER BUFFET

EVERY SATURDAY NIGHT

* **Only package at THB 2,390**

• **Whole Lobster (1 pc / 1 person)**

- Thermidor Gratin
- Grilled Tandoori Spiced
- Grilled with Thai Tom Yum Butter Sauce
- Pan-Seared Lobster Cognac Flambe'
- Wok-Fried with Singaporean black Pepper Sauce

Signature Cold Starters and Premium Salad bar

• **Wagyu Carpaccio**

Black Truffle, Pickled Shallots, Shaved Parmigiano, Lemon Oil

• **Torched Hokkaido Scallop Ceviche**

Passionfruit, Yuzu Kosho, Edible Flower

• **Tuna tartare**

Fresh Saku Tuna, Avocado, Capers, Olive oil, Chive

• **Compressed Watermelon & Feta Salad**

Pickled Beetroot, Micro Herbs, Aged Balsamic Caviar

• **Green Mango & Smoked Duck Salad**

Shredded Catfish Floss, Roasted Coconut, Chili Lime Dressing

• **Charred Eggplant Salad**

Miso, Sesame, Toasted Pine Nuts

• **Pomelo & Thai Wagyu Salad**

Amarind Glaze, Fried Shallots, Roasted Peanuts

• **Premium Salad Bar**

Wild Rocket, Frisée, Baby Gem Lettuce, Microgreens, Heirloom Cherry Tomatoes, Aged Balsamic, House Fermented Dressings

Cheese Selection

- **Artisanal European Cheeses**

Testun goat & sheep cheese, aged Toma, Camembert, Comté, Bleu d'Auvergne, fresh Quark cheese

- **Accompaniments**

Fresh baguette, sourdough, ciabatta, focaccia, walnut bread, treccia with oregano, black olive loaf, multi-grain bread, black charcoal bread, soft rolls



Sushi & Sashimi Bar | Ocean to Table

- **Sashimi**

Hamachi, King Salmon, Akami Tuna

- **Sushi**

Scallops, Botan Ebi, Otoro, Foie gras, Uni

- **Specialty Maki Rolls :**

- o Lobster Tempura Roll – Yuzu Aioli, Tobiko
- o Wagyu Roll

- **Crispy Rice & Spicy Tuna**

Jalapeño, Ponzu, Crispy Shallots

Luxe Seafood on Ice & Raw Bar

- **Fresh Oysters**

Fine de Claire, Irish Rock, Surat Thani

- **Cold Seafood Selection**

Tiger Prawns, Alaskan King Crab, Blue Mussels, Hokkaido Scallops

- **Condiments**

Thai Seafood Sauce, French Shallot Vinegar, Lemon Butter



Signature Live Cooking Stations

À La Carte Buffet Selections (Made to Order)

(Order from these options, prepared live to ensure freshness and an elevated dining experience)

From the Grilled

- **Grilled Lamb Shortloin** - Chimichurri, Gremolata, Caramelized Shallots
- **Wagyu “Hamburg” Steak** - Japanese Curry, Onsen Egg, Grilled Shiitake
- **Norwegian Salmon** - Crab Velouté, Pearl Barley, Parsley Infusion
- **Grilled River Prawns**
- **Gulf of Thailand scallop**
- **Mala Spicy marinated Beef Striploin**
- **Smoked Paprika & Raz Al hanoute Marinated-Lamb Shorloin**
- **Grilled Organic Chicken** - Marinated in Garlic, Oyster Sauce, Coriander Root

Pasta Perfection

- **Beef Short Rib Goulash** - Fettuccini, Grilled Peppers, Sour Cream
- **Agnolotti Del Plin** - Pecorino Romano, Sage butter, Slow-Cooked duck confit Ragù, in Parmesan wheel
- **Curry Crab Pasta** - Angel hair with crab curry and betel leaf



Ultimate Asian Carving

- **Chinese Roasted Suckling Pig** - Hoisin Sauce, Pickle vegetable, Black soy Sauce

Signature Western Hot Dishes | Carving

- **Prime Ribeye Roast** – Horseradish Cream, Bordelaise Sauce
- **Potato Gratin** – Cream Butter, Garlic, Cheddar cheese
- **Slow-Braised Beef Osso bucco** – Red Wine Jus, Creamy polenta, Gremolata
- **Roasted Pumpkin Soup** – Coconut milk, Pumpkin seed

Asian & Thai Flavors (Made to Order)

- **Wok Fried Yellow Curry Crab** – Wok-Fried in Yellow Curry Sauce
- **Singapore Chili Crab - Wok** – Fried in Signature Spicy Sauce
- **Stir fried Chicken Cashew nuts** – Udon, Spring onion, Dry chili
- **Wok fried Egg Noodles with Chinese Roasted Duck** – Roasted duck Gravy, Bok Choy
- **Wok fried Morning-glory** – Crispy Pork Belly, Bean paste
- **Tom Yum Seafood Fried rice**

Custom Noodle Bar

- **Choice of Noodles** : Egg Noodles, Rice Noodles, Udon, Glass Noodles
- **Choice of Protein** : Wagyu Beef, Slow-Braised Beef Cheek, Beef broth
- **Toppings** : Morning Glory, Chinese Celery, Bean Sprouts, Bitter melon, Crispy Garlic



Dessert

Indulgent Dessert Bar

- Carrot cake
- Coconut pandan cake
- Matcha and lime basque cheesecake
- Strawberry and lemon parfait
- Tropical fruit salad
- Red wine poached pear mascarpone cremeaux
- Mango pannacotta
- Raspberry and peach mousse
- Pear and 5 spice parfait
- Orange cake and hazelnut cremeux
- Brownie cream cheese fudge
- Lemon basil meringue tart
- Earl grey madeleine
- Chocolate lamingtons
- Blueberry vanilla choux

Live Dessert & Chocolate Stations

- **Thai tea crème brulee**
 - Brown sugar/ nut biscotti/ vanilla ice cream
- **Passion fruit savarin**
 - Passion fruit coulis/ fresh mango/ vanilla Chantilly/
DUBAI CHOCOLATE ICE CREAM
- **Chocolate fountain**
 - Brownie/ vanilla tea cake/ fresh fruits/ marshmallow
- **Ice cream and sorbet**
 - Roasted nuts/ berry compote/ sprinkles/
Cookie crumble/ gummies

