

New Buffet Rotations

Menu C

Soups

Thai Coconut with prawns
Roasted Pumpkin, and Parmesan cheese

Compound salads

Smoked chicken with Orange segments, rocket Watermelon with feta cheese, balsamic glaze Green papaya salad Yam naem khao thot

Daily

Salad condiments and dressings

Assorted Baby mixed leaf salad Picked beets, capers, sliver skin onions, Sun blushed tomatoes Croutons, smashed avocado, sliced red onions, Lemon Wedges, Lime wedges Dried fruits and Nuts

Daily

Antipasti Station

Chefs Daily Varity of marinated and grilled vegetables Chefs Daily selection of cured cold cuts, pickles and complements

Seafood on ice station

pouched prawns, Fresh water prawns, Lala Clams, Local Oysters, Mussels, Spicy Mussel Salad, Spicy tomato dip, lemon Mayo, thousand island, Horseradish, Mustard

Live Station (Daily)

Home cured Fish Gravlax Condiments



Menu C

Hot Line

Under carving Lights

Whole Baked Grouper, Mediterranean vegetable tomato sauce

Carving Station

Chefs roast of the Day Whole roast duck,

Chinese Section

Chinese Wok, Assorted vegetables, tofu, chicken, and beef prawns 2 Woks with 2 Different noodles, ready Cooked, 1 Wok stir fried rice Condiment, Soy sauce, fish sauce, pickled chili, cut Chill paddy

Chinese Station

Hot items in Clay pots

Char Siew Pork
Sweet and Sour Prawns
Stir-fried broccoli in Garlic sauce
Braised Tofu Hotpot, Mushrooms, chicken vegetables
Condiments Crackers

Chinese Station Steamer Basket

Steamed Swimmer Crabs (Whole)
Soy sauce, Black vinegar with Ginger, sesame oil

Western Cast Iron

Confit of chicken on braised creamy leaks Seafood Paella Mushroom and spinach lasagna Lyonnais Potatoes

Local Station Live grill

Marinated pork Neck Lemon grass prawn skewers Chicken Satay Saba fish fillets Condiments and sauces



Menu C

Indian Station

Lamb Rogan Gosh Chicken Biryani Dal Makhani South Indian fish curry

Condiments: Lime Pickles, Mango Pickles, coconut, tomato Chuckey's Raita, Poppadum's

Desserts

Hot 1 Daily

Baklava, served with rose cream

Live Station

Churros

Cinnamon sugar, salted Carmel sauce, chocolate sauce

Cakes

Lemon Cake, Raspberry Cream Banana and Walnut Cake Chocolate Brownie Orange cheese Cake

Mousse Desserts, served Individual portions

Panocotta 1 Type Daily Mousse cakes 1 type daily Crème Brule 1 Type daily Eclairs Assorted Toppings and fillings

Pastry Decoration

Large Glass jars, filled with Coloured Mergines, cookies, marshmallow, chocolate Chips