

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET

Venue: Crave restaurant | 8th floor

Date: Friday 24 & Saturday 25 December 2021 | Time: 6 p.m. - 10 p.m.

Price: THB 1,699 net per person including soft drinks, herbal tea, drinking water, coffee & tea



Salad

Mixed garden leaves

Asparagus, Baby corn, shredded cucumber and carrot,

Sliced mixed peppers, onion, cherry tomato,

(Olive oil, vinaigrette, Ponzu, Thousand, Caesar, mayonnaise, Cocktail dressing)

Black olives, pickle vegetables, caper, pickle onion, croutons, shaved parmesan, Dijon mustard

Canape station

Open Beef Sandwich with pickled cucumber

Smoked salmon roll with Honey dill dip

Cherry Tomato bruschetta with Pesto

Maple-glazed sausage blinis

Mini Prawn roll

Mar hor Christmas nibble (galloping horse)

Caesar salad station

Romaine Lettuce, Crispy Bacon, Crouton, Parmesan Cheese



Compound salad

Tomato and Mozzarella salad

Corn salad with Bacon and Honey

Smoked salmon salad Thai Style

Spicy Thai Beef Salad

Selection cold cuts

Parma ham, Smoked salmon, Chicken Bologna, Smoked duck breast, Salami

Seafood on ice and condiments

Steamed Prawns, Black Mussels, Fresh Oysters, Blue swimmer crab

BBQ: Grill fresh seafood and meat

Seabass, Butter fish, River Prawn, Tiger Prawn, White prawn, Rock Lobster

Lamb chops, Aus. Beef steaks, Marinated Chicken breast, Marinated Pork Neck

Sushi and sashimi corner

(Soy, fresh wasabi, pickle ginger, fresh seaweed)

Soup station

Butternut Squash Soup with cinnamon

Lobster Bisque



Fresh pasta Live station

Home made Fresh Pasta with 3 Kinds of sauce,
Bacon Carbonara, Olive oil Garlic Chili, Pesto

Pizza

BBQ Chicken, Margherita

Western hot dish

Roasted duck breast with Orange sauce
Beer Braised Pot Roast Pork
Baked salmon fillet with lemon cream sauce
Vanilla Roasted Sweet Potato
Roasted Brussel sprouts

Lobster cook by order (only ½ lobster per person)

Canadian lobster Cook by order
Lobster Thermidor, Lobster garlic lemon butter

Highlight: Western Live station

Beef Tartare ala house served on Olive oil grilled Brioche bread



Thai and Asian hot dish

Fish mow

Pork belly braised in 5 spice broth with soft cooked quail eggs

Steamed Seabass with chili lime sauce

Red Curry with crab meat

Thai Live station

Wok fried Clams with Sweet Red Curry Paste

Highlight: Thai menu

Khao Soi

Northern style noodle Curry

Carving station

Spice rubbed reverse seared Beef Tenderloin Cranberry cream sauce

Roasted Christmas Ham with Maple Mustard sauce

Citrus Roasted Salmon Filet

From our Patisserie for you to Christmas

Tree cake roll

Cookie Cheesecake Bites

Cinnamon Nutmeg Cupcake with spiced vanilla frosting

Baileys cream mince pies



Ginger and passionfruit trifles

Chocolate Bread Pudding with whipped cream

Red Velvet Profiteroles filled with peanut chocolate ganache

Raspberry mousse

Chocolate Praline

Assorted Thai Dessert and Warm Thai Dessert

Ice-cream, and Condiment

Dessert Live station

Vanilla Cinnamon Pan Cake with Condiment

Kiwi/ dried Strawberry/ Mixed berry /Chocolate Sauce /White Crumble /Rain bow
Sprinkle/Whipping Cream

Mini Chocolate Fondue

Marshmallow's, grape and pineapple Barbeque skewer

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