

NEW YEAR'S EVE DINNER BUFFET 'ALL THAT GLITTERS'

Venue: Crave restaurant | 8th floor

Date: Friday 31 December 2021 | Time: 6 p.m. - 10 p.m.

Price: THB 1,899 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

Canapé station

Crab meat, mango and tomato-edamame cocktail

Vietnamese prawn spring rolls

Parma ham, strawberry, rocket leaves & Brie cheese tartlet

Smoked salmon, onion, capers, mustard dill sauce on dark bread

Tuna tartare infused with Thai Herbs and a spicy touch

Takoyaki

Caesar salad station

Romaine Lettuce, Crispy Bacon, Crouton, Parmesan Cheese





Compound salad

Smoked Chicken on Fennel Salad with orange filet

Spicy Prawn and Pomelo salad

Butternut Squash and Quinoa Salad with pomegranate

Spicy BBQ pork salad, Yum moo yang

Selection cold cut

Parma ham, Smoked salmon, House gravled Salmon, Chorizo sausage sliced, 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, beef striploin, Lemongrass marinated chicken, BBQ marinated pork neck steak

Sushi and sashimi corner

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

Soup station

Clam & mussel chowder

Spicy Tom Yum seafood soup



Fresh pasta Live station

Home made Fresh Pasta with your choice of sauce,
Bacon Carbonara, Olive oil Garlic Chili, Pesto, Bolognaise

Pizza

Three cheese, Margherita, Hawaiian

Western hot dish

Pan Seared chicken breast with Sautéed Mushroom ala cream

Beef Filet Rossini with foie gras

Oven Baked Butterfish on a bed of Balsamic Lentils

Gnocchi with Salmon Cream sauce

Rosemary Roasted Baby Potatoes

Baked Mediterranean lasagna from Roasted Peppers, zucchini, eggplant and Feta cheese

Lobster cook by order (only ½ lobster per person)

Canadian lobster Cook by order

Lobster Thermidor, Lobster garlic lemon butter

Highlight: Western Live station

Pan fried Foie gras on home made brioche with berry reduction and hint of lemon fruits

Thai and Asian hot dish

Teriyaki glazed seabass on Bok Choy



Pork ribs in Black pepper sauce

Stir Fried Beef Tenderloin in Oyster sauce

Red Curry with crab meat

Yellow fried rice with Prawns, pineapple and Cashew nuts

Steamed Rice

Thai Live station

Phad Thai with Seafood

Highlight: Thai menu

Khao Soi

Northern style noodle Curry

Carving

Beef Tenderloin herb Crust

Crunchy Pork Belly

Whole Baked Salmon

From our Patisserie

Forest berry Bread pudding

Warm apple crumble

Dark chocolate tartlets with orange confit

Mango & milk chocolate mousse



Thai tea mousse

Fruit & custard tartlets

Black forest cake

Tiramisu

Chocolate Praline

Assorted Thai Dessert and Warm Thai Dessert

Ice-cream, and Condiment

Dessert Live station

Thai 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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