



# CHRISTMAS DAY SEAFOOD LUNCH BUFFET

THB **1,500++** per person



Cafe@2

## Shucked at the oyster bar

Australian Rock Oysters, David Herve French selection and Irish Oysters shucked while you wait' All your favorite condiments and some of ours, don't miss the lemon vodka & oyster shooter!

## All things "Raw"

Tartare, Poke, Sashimi, Ceviche from the finest New Zealand salmon, Hamachi, Ahi Tuna and US Diver Scallops

## Crabs, crabs, and more crabs

King Crabs, Alaskan Crabs, Swimmer Crabs, Mud Crabs, Snow Crabs Broken, Cracked, Gratin, tossed and marinated, a must try

## Prawns galore

White Sea Prawns, King Prawns, Tiger Prawns and River Prawns

## Dutch black mussels

Poached in your choice of white wine and herbs, Provençale or green curry

## The seafood grill that can't be missed

- o Salted black tiger prawns
- o Satay prawn skewers
- o Garlic oil rock lobsters
- o Thai marinated squid
- o Sea bass
- o Sugar cured salmon
- o Lemon snow fish
- o Seafood kebabs
- o Peppered tuna

## Chef Simone's lobster specials

*to be ordered at the table*

- o Thai red curry lobster with coconut foam
- o Chefs take on an old classic "Thermidor"
- o Lobster Linguine with olive oil and chilli
- o Lobster pumpkin curry finished with almonds and seaweed
- o Lobster burger with wasabi aioli and crisp pancetta

## Liu favorites

- o Chef Andy's festive dim sum
- o Suckling pig
- o Peking duck

## Appetizer and salad

- o Smoked duck apple salad and dried cranberries
- o Pork terrine with pistachio and cranberry
- o Homemade smoked salmon carvery - carrot and vodka / beetroot and salmon roe
- o Herb profiteroles, smoked trout mouse and fried caper berries
- o Granny smith apple gazpacho and crisp salmon skin
- o Cannellini bean salad feta red onion and cherry tomato confit
- o Wild rocket salad with mushrooms and artichokes
- o Caesar salad with parmesan wafers
- o Quinoa salad with avocado, citrus and pomegranate

## French cheeses & Italian cold cuts

- o Imported French cheeses and Italian cheese with jam and dry fruit
- o Italian parma ham, pancetta, coppa, mortadella and salami
- o Kalamata olives and pickles, artisan homemade selection of bread





# CHRISTMAS DAY SEAFOOD LUNCH BUFFET

THB **1,500++** per person



Cafe@2

## The Trolley - flambéed table side

- o Pan fried duck liver with glazed fig and balsamic reduction
- o Green asparagus risotto with seared Hokkaido scallop and lemon confit

## Soup

- o Lobster cappuccino scented with brandy
- o Wild mushroom soup with truffle oil and garlic croutons

## Main dish western

- o Prosciutto wrapped pork tenderloin, sugar and salt roasted tomatoes
- o Crispy duck leg confit with roast apple, celery root and star anise sauce
- o Braised beef cheek with mousseline potatoes and radicchio.
- o Roasted chicken breast with mushroom stuffing and root roasted vegetables
- o Poached egg served with green pea puree, orange glaze and bottarga
- o Porcini mushroom ravioli, parmesan cream and truffle oil

## Christmas carvery

- o Whole roasted Turkey with sage chestnut stuffing and port wine jus
- o Brown Sugar and Mustard glazed baked Ham, demi-glace and apple sauce
- o Angus Beef Strip loin with gourmet mustards and red wine reduction
- o Truffle mashed potato
- o Honey roasted pumpkin
- o Baby carrots with wild honey butter sauce
- o Roasted rosemary baby potato
- o Creamy garlic butter spinach
- o French bean with crispy bacon
- o Mix roasted root vegetables

## Sweets

- o Black & white chocolate forest yule log
- o Summer berry cheesecake
- o Christmas rum fruit cake
- o A gift's chocolate & strawberry cake
- o Chocolate brownies
- o Hazelnut trifle
- o Bourbon crème brûlée pistachio and cherry financier
- o Milk spiced chocolate mousse
- o Vanilla panna cotta with caramelized pear
- o Champagne strawberries brandy snaps
- o Chestnut cream tart
- o Pecan pie
- o Christmas macarons
- o Christmas chocolate bon bon
- o Christmas cookies
- o Panettone
- o Mince pies
- o Christmas butter marzipan "stollen"
- o Christmas marshmallow's
- o Christmas pudding with toffee dip
- o Peanut butter ice cream
- o Christmas cookies ice cream
- o Pistachio raspberries

