



# NEW YEAR'S DAY SEAFOOD LUNCH BUFFET

THB **1,280++** per person

Cafe@2

Maple syrup marinated salmon with grain mustard sauce  
Jellied terrine of lobster and salmon  
Chinese tea smoked chicken breast with peach and Chinese wine dressing  
Scallop ceviche with mango avocado salsa (in martini glass)  
Chorizo sausage and olive tapenade in crispy tartlet  
Foie gras terrine with port wine jelly

## 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

## Antipasto

Mozzarella with tomato and basil / artichoke, shrimps, sun dried tomato / marinated calamari / roast pepper and mushroom / grilled vegetables

## Hand rolled sushi

Assorted sushi and maki rolls

## Seafood display

- o Fresh oysters, blue crabs, prawns, rock lobster, mussels, clams and Alaska king crab leg  
Hot sauce, lemon, onion, capers, mustard dill, tartar sauce, Thai seafood sauce, chili and lime dressing, cocktail sauce, tomato chili sauce
- o Tomato gazpacho shooter with crispy salmon skin
- o Seafood salad and avocado with tomato salsa (in martini glass)
- o Salmon medallions with caviar cream


## Soup

- o Wild mushroom essence with foie gras ravioli and shitake royal

## Salad

- o Orange and rock lobster salad with snow peas
- o Roasted pumpkin salad with honey cashew nut and goat cheese
- o Apple celery and walnut salad
- o Seafood & pasta, red & yellow capsicum, red onion & pesto dressing
- o Fresh salad bar of lettuce and vegetables with dressing and condiments
- o Caesar salad with dressing and condiments

## Main dish

- o Grilled pork tenderloin with blue cheese crust and mushroom sauce
  - o Crispy duck confit with roast apple and star anise plum sauce
  - o Braised lamb shank with tomato and root vegetable
  - o Miso crusted free range chicken with wok tossed kale
  - o Layered saffron lasagna with seafood ragout
  - o Potato Gratin
- 



# NEW YEAR'S DAY SEAFOOD LUNCH BUFFET

THB **1,280++** per person

Cafe@2

## Carving

- o Spit roast whole pig with apple sauce
- o Roasted sirloin of beef with rosemary and red wine reduction
- o Roasted lamb leg with mint sauce
- o Yorkshire pudding
- o Maple and pecans carrots
- o Sweet potato and apple au gratin
- o Honey roasted pumpkin

## Grill counter

US lobster, mud crab, tiger prawns, salmon steak, mackerel steak, New Zealand mussels  
Black pepper sauce, red wine sauce, basil white wine cream

## Thai cuisine

- o **Yam moo yang**  
Spicy grilled pork salad with lemongrass
- o **Yam talay kab hed hu nu kao**  
Spicy seafood salad with snow fungus
- o **Som tam Thai**  
Spicy green papaya salad
- o **Pla kapong dhad dieaw rad yam mamuang**  
Spicy sun dried snapper salad with mango
- o **Tom yam talay nam kon**  
Spicy seafood soup with lemongrass and chili paste
- o **Poo nim phad pong garee**  
Fried soft shell crab with yellow curry
- o **Gaeng phed ped yang**  
Thai duck curry with pineapple
- o **Goong phad med mamuang**  
Fried shrimps with dried chili and cashew nuts
- o **Hor mok pla**  
Steamed fish custard
- o **Phad Pak Ruam**  
Wok tossed vegetables
- o **Khao suay**  
Steamed jasmine rice

## Sweets

- o Charcoal cheesecake
  - o Apricot and cinnamon apple tart
  - o White chocolate mousse cake
  - o Caramel pear milk chocolate cake
  - o Marinated cherry and dark chocolate cake
  - o Mint orange mousse trifle
  - o Raspberries crème brûlée
  - o Mini lemon roll
  - o Cherries mascarpone trifle
  - o Strawberries panacotta
  - o Coffee espresso choux
  - o Chestnut cream tart
  - o Bread and butter pudding with vanilla rum sauce
  - o Sticky date pudding with toffee sauce
  - o Cookies and cream
  - o Salted caramel
  - o Double chocolate
  - o Vanilla bean
  - o Pistachio and basil
- 