



NEW YEAR'S EVE SEAFOOD DINNER BUFFET

THB **1,800++** per person

Cafe@2

We welcome you with a glass of freshly bubbles!

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

Home smoked salmon

A carvery of salmon, smoked with apple wood, cured with beetroot, marinated in carrot and vodka, crusted with herbs and sugar salt

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 Dim sum selection
- o Red pork hot rock, black truffle & peking duck
- o Chef Andy new year's eve special menu

Appetizer and salad

- o Crispy salted salmon skin, lime, red radish and bloody mary jelly
- o Tuna tataki, green tea powder, miso and buckwheat noodles
- o Mini spiced crab tacos with coriander apple salsa
- o Foie gras "Rocher" with hazelnut
- o Smocked duck breast roll with pear jam, Dijon mustard, rocket salad
- o Black ink cone with avocado mousse marinated seabass, pink pepper and pistachio
- o Green pea mousse tartlet with fresh ricotta cheese, lemon and mint





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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

The Trolley - flambéed table side

- o US scallop with butter cognac and baby spinach leaves
- o Pumpkin cappelletti cinnamon salted butter and winter black truffle

Soup

- o Asparagus soup with sauté' cuttlefish and kalamata olives
- o Classic tom yum goong with river prawns

Main dish international

- o Roasted grouper fillet with red capsicum coulis, paprika and almond
- o Olive oil poached cod fish roasted cauliflower, mustard and dill
- o Fregola sarda pasta with artichoke, mussel
- o Veal roll stuffed with chestnut leek parsley and raisin jus
- o Organic chicken breast stuffed with foie gras, mushroom and red wine sauce
- o Ricotta spinach ravioli served in Mediterranean sauce

Main dish Thai

- o Blue swimmer crab wok fried with a dry red curry sauce
- o Basil and green curry tossed with rice noodles and prawns
- o Pumpkin massaman with toasted cashew nuts and popped turmeric rice
- o Whole fried seabass with lime, chili sauce
- o Jasmine rice and wok fried kale

Carvery station

- o Whole roasted Turkey with sage apple stuffing, roasted root vegetables and port wine jus
- o Australian angus tenderloin "Wellington" wrapped in golden flaked pastry with foie gras and mushroom duxelle
- o "Porchetta" authentic Italian roasted pork served with salsa verde
- o Truffle mashed potato
- o Baby carrots in orange glaze
- o Haricot vert in butter with herbs

Sweets

- o White chocolate tart
- o White peach panacotta
- o Berry mousse in glass
- o Madagascar vanilla crème brûlée
- o Red wine jelly
- o Mango pudding with tropical fruit
- o Summer pudding
- o Chocolate fudge brownie
- o The Mad Hatters Clock - angel cake
- o Cheshire Cats Book Stand - opera cake
- o Queen of Hearts Tarts - strawberry short cake
- o The White Rabbit - Mont blanc tart
- o Caterpillars Surprise - Paris brest
- o Blueberry mousse cheesecake
- o Pistachio and berry log cake
- o Strawberry shortcake
- o Apricot and rosemary crumble tart
- o Chocolate lava and vanilla anglaise
- o Vanilla ice cream
- o Chocolate mint ice cream
- o Mix berry sorbet
- o Mango sorbet

Seasonal fruits

