

SUNDAY BRUNCH

International buffet, including grills and live stations

THB 2,850 per adult, free-flow soft drinks, fruit juices and mocktails

THB 3,250 per adult, free-flow premium wine, sparkling wine, cocktails, beers and spirits

THB 6,000 per adult, free-flow champagne, premium wine, sparkling wine, cocktails, beers and spirits

THB 1,425 per child aged 10 - 14

Free of charge for a maximum of two children aged below 10

HEALTHY & DELICIOUS

Roasted butternut salad | feta cheese

Beetroot salad | ricotta cheese

Roasted beef salad | vegetables pickle

Thai duck salad

Thai seafood salad

CAESAR'S

Parmesan wheel | romaine | crispy bacon | crotons |

spring onion | tomato | parmesan grated | caesar dressing |

caesar anchovy dressing

IN FRONT OF YOU

Rougié foie gras | seared | berry sauce

Black mussels | baked | white wine sauce

COLD CUTS

Smoked salmon | smoked tuna | salami | chorizo | parma ham |

walnuts | crackers | dried pineapple | dried papaya | dried

cantaloupe | dried kiwi

CHEESE BOARD (on request)

Emmental | Brie | Comte | Gouda | Blue

dried fruits | bread | crackers

HOMEMADE BREAD

Assorted bread | loaves

olive oil | salted butter | plain butter

REFRESHING

Gazpacho soup | watermelon

JAPANESE CORNER

Tempura - Vegetable | prawn | fish

Nigiri Sushi - Salmon | yellow fin tuna | ebi

Peruvian Maki - Salmon avocado | spicy tuna maki |

avocado maki - Ebi tempura | wagyu rump maki

Sashimi - Norwegian salmon | tuna | shime saba | octopus

Condiments: wasabi | pickled ginger | soya sauce | grated

white radish

SEAFOOD ON ICE

Tiger prawns | Rock lobster | Green-lip mussels | Giant clams

Condiments: lemon wedges | spicy chili lime sauce |

mayonnaise | cocktail sauce

OYSTER ON ICE

Oyster Fine de Claire

Condiments: lemon wedges | red wine shallots | tabasco

LIVE PASTA

Fettuccini | Penne | Spaghetti

Condiments: basil | cherry tomato | garlic | capper | black &

green olive | capsicum | mushroom | ham | bacon | chicken |

parmesan

Sauces: pomodoro, cream, bolognaise

THAI SIGNATURE

Mar Hor - Chicken mince | peanuts on pineapple

Yam Mamuang - Green mango salad | dried shrimp

Som Tam - Papaya salad

Phad Kra Pao - Wok-fried | chili | hot basil leaves |

choice: beef | chicken | squid | prawn

Pla Nueng Manao - Steamed seabass | chili lime sauce

Khao Man Gai - Boiled chicken | rice herb |

bean paste sauce | signature sauce

Hoi Wan Pad Prik Pao - Wok-fried giant clams | chili paste |

sweet basil

CARVING STATION

Whole seabass marinated with herbs

Charcoal roasted sucking pig

Roasted Peking duck | fresh spring roll | vegetable |

hoi sin sauce

Sauce: apple sauce | BBQ | Colman's mustard |

dijon mustard

Sides: roasted baby potatoes | sautéed vegetables

FROM THE GRILL

Canadian lobster

Andaman king tiger prawn

Giant Ayutthaya river prawn

Australian sirloin

Wagyu beef rump

New Zealand lamb rack

Phuket squid

Free-range marinated chicken tight

Sauces: mushroom | peppercorn | béarnaise | chimichurri |

lemon butter | tamarind | spicy chili lime

Sauce: mushroom sauce | pepper corn sauce | béarnaise |

chimichurri | lemon butter | tamarind sauce |

spicy chili lime sauce | jiew sauce

FROM THE PASTRY

Red velvet cake

Crème brulee

Brownies

Fruit tart

Vanilla praline chox

Passion fruit cheese cake

Paris-brest

Lemon meringue tart

White chocolate mousse

Khanom Ko | flour dumplings | sugar | shredded coconut

Local ice cream

Fruit slice

Chocolate Fondue | marshmallow | fresh fruits skewer

SHOW TIME

Crepe Suzette | flambé | grand-marnier |

caramelized orange

Khanom Krok - Thai coconut pancake

HOMEMADE ICE CREAM

Thai Fresh Coconut

Indigo - lime | banana | coconut | butterfly pea

Vanilla

Chocolate