



A SONGKRAN CELEBRATION

10 APRIL, DINNER
11 & 12 APRIL, LUNCH & DINNER



SEAFOOD ON ICE

Boston Lobster, Crayfish, Atlantic Snow Crab, Tiger Prawns,
Greenland Shrimps, Atlantic Blue Mussels, Venus Clams,
Chilean Half-Shell Scallops

DIPS & CONDIMENTS

Homemade Thai Green Chilli Sauce (Nam Jim), Honey Mustard,
Vietnamese Ginger Fish Sauce, Cocktail Sauce, Lemon Wedges

COLD DISHES

Green Mango Salad

Cranberries, Almonds, Spinach, Blue Cheese, Olive Oil

Pomegranate, Mandarin, Avocado, Feta

Green Papaya Salad

Cobb Salad, Avocado, Bacon, Boiled Egg, Stilton

Caesar Salad in Parmesan Wheel

Caprese with Heirloom Tomatoes and Fresh Mozzarella,
Balsamic and Fresh Basil

CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber,
Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Eggs

Smoked Chicken, Tuna in Oil

Kalamata Olives, Marinated Peppers,
Sun-Dried Tomatoes, Grilled Artichokes

DRESSINGS

Honey Mustard, Citrus Vinaigrette, Japanese Soy Dressing,
Ranch Dressing, Olive Oil, Balsamic Vinegar

SASHIMI & SUSHI

Atlantic Salmon (Sustainably Sourced), Octopus, Yellowfin Tuna
Aburi Sushi, Temaki, Gunkan, Maki Rolls
Shoyu, Wasabi, Pickled Ginger

JAPANESE GRILLED

Chicken Yakitori
Tamago Aburi

JAPANESE COLD

Soba Noodles
Spring Onions
Wasabi
Nori

BREAD

Morbier, Bresse Bleu, Munster,
Brillat-Savarin, Banon, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam,
Strawberry Jam, Breadsticks, Crackers

Sourdough Baguette, Pretzel, Champagne Bread,
Garlic and Emmental Bread, Multiseed Loaf, Mustard Bread,
Mediterranean Focaccia, Cereal Sourdough, Rye Sourdough,
Walnut Cranberry Red Wine Bread

SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainably Sourced),
Hot-Smoked Salmon with Crème Fraîche and Horseradish

Truffle Salami, Pastrami, Rosette,
Black Forest Ham, Corned Beef

Capers, Sweet Shallots, Pickled Onions,
Cornichons, Onion Marmalade

INTERACTIVE THAI STATION

Steamed Thai Flower-Shaped Pork and Peanut Dumplings

Pad Thai Noodles

Moo Ping (Thai Grilled Pork Skewers)

Coconut Sticky Rice with Mango

THAI CARVERY

Barbecued Pork Belly with Palm Sugar, Mint, Thai Chilli Sauce,
Fish Sauce and Rice Vinegar

Whole Baked Sustainable Seabass with Yellow Curry Paste,
Coconut Cream, Lime Leaves, Fish Sauce,
Palm Sugar and Kaffir Lime Leaves

Slow-Cooked Wagyu Beef Tenderloin with Thai Coriander,
Lime Juice and Soy Marinade

HOT SIDES

Australian Asparagus

Potato Gratin

Eggplant Parmigiana

Broccolini with Échiré Butter

Baked Root Vegetables

SOUPS

Mushroom Soup

Chinese Herbal Soup

Tom Yum Goong

LEVANTINE & MIDDLE EASTERN

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad,
Carrot Salad, Levantine Pickles, Fattoush

Cheese Fatayer, Pita Bread, Laffa Bread, Chicken Shawarma,
Moussaka, Falafel, Chicken with Halloumi

Kharouf (Whole Lamb with Couscous)

SWEETS

Baklava

Layers of Phyllo Pastry Stuffed with Nuts and Glazed with Sugar Syrup

MAINLAND CHINA LIVE STATION

Kong Bak Bao

Braised Pork Belly in Chinese Steamed Buns

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

Dried Seaweed, Sakura Shrimp

Northern Chinese Fried Dumplings

With Aged Vinegar, Chilli

THAILAND

Homemade Fish Cakes with Thai Chilli Sauce

Pineapple Fried Rice with Marinated Chicken Sausage

Crab Curry with Thai Vermicelli

Homemade Prawn Cakes with Kaffir Lime

Homemade Green Chicken Curry with Thai Baby Eggplant

Red Curry with Beef Tenderloin and Thai Basil

CHINESE

Chilli Crustaceans
Steamed Fish, Hong Kong-Style
Gong Bao Chicken
Sweet and Sour Black Pork Ribs
Wok-Fried Vegetables

LIVE NOODLES STATION

Laksa
Chinese Hand-Pulled Noodles

INDIAN

Vegetable Biryani
Butter Chicken
Kerala Fish Curry
Lamb Rogan Josh
Dhal
Onion Bhaji
Naan Bread

INDIAN LIVE STATION

Chicken Tikka Masala
Chicken and Lamb Chop Tandoori

FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava,
Pineapple, Longan, Plums, Grapes, Mini Apples

DESSERTS

Mango Lime Coconut Dacquoise

72% Chocolate Fondant

Berry Charlotte

Basque Burnt Cheesecake

Jasmine Mango Petit Gâteau

Hazelnut Financiers

Cartoon Macarons (Mango, Coconut and Thai Milk Tea)

Luk Chup

LIVE DESSERT STATION

Thai Milk Tea Choux Crème Brûlée

ASIAN DESSERTS

Ang Ku Kueh

Kueh Salat

Kueh Dadar

Penang Lapis

Kueh Sago Melaka

Prune Lapis

Kueh Bahulu

Ginkgo Nut with Bean Curd Skin Soup

Design-Your-Own Icing Cookies

Popcorn

Candy Farandole

Easter Cupcakes

Yummilicious Chocolates