



VALENTINE'S DINNER BUFFET

THB 1,500++ per person

SERVED UPON ARRIVAL

Pan-seared Foie gras
served with apple compote, port wine reduction, and toasted Brioche

BAKERY SELECTION

Hard rolls, soft rolls, Grissini, and Lavash

SEAFOOD ON ICE

Korean oysters, rock lobster, prawns, mussels, and blue crab

SUSHI & SASHIMI

Octopus, salmon, tuna, crab stick, and sweetened egg

ROLLS

California roll, spicy shrimp roll, and salmon roll

SALAD DISPLAYS

Mediterranean seafood salad, Mozzarella and tomato salad, and shrimp cocktail

HOUSE GARDEN SALAD

Baby romaine lettuce, mixed greens, Arugula, cherry tomatoes, cucumber, red cabbage, capsicum,
broccoli florets, sweet corn kernels, Feta cheese, and quail eggs

With Dressings

Caesar, honey mustard, thousand island, Balsamic vinegar, and extra virgin olive oil

COLD APPETIZERS

Niçoise salad, Thai-style spicy salmon salad, smoked duck and quinoa salad

COLD CUTS

Mortadella, spicy salami, Chorizo, smoked duck, smoked chicken, and smoked salmon
Condiments: Pickled gherkins, marinated roasted peppers, olives, Artichokes, lemon wedges, and capers

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



CHEESE SELECTIONS

Gorgonzola, Brie, Camembert, Edam, and Emmental

Accompaniments: Dried fruits, assorted nuts, house-made jams, fresh grapes, crackers, and seasonal berries

SOUP

Thai spicy seafood soup, and beetroot rose cream soup

PASTA STATION

Selection of spaghetti or penne, tomato sauce, cream sauce, and Bolognese sauces

MAIN COURSES

Slow-Baked Beef Stew

Tender beef gently braised to depth and richness

Oven-Baked Seabass

Delicately finished with capers and a white wine reduction

Roasted Pork Loin

Served with a smooth mustard jus

ASIAN SELECTIONS

Kimchi fried rice with beef, soft-shell crab with black pepper sauce

Stir-fried asparagus with shrimp, and deep-fried shrimp cakes

SIDE DISHES

Roasted potatoes, roasted brussels sprouts, honey-glazed carrots, and creamed spinach

CRAVING

Roasted striploin, horseradish cream, red wine jus, glazed ham with honey mustard

Accompaniments: Roasted carrots, brussels sprouts, parsnips

GRILL STATION

River prawns, Norwegian salmon, New Zealand mussels, chicken, and pork served with Chimichurri, Béarnaise, black pepper sauce, or garlic butter

DESSERT

Cheesecake with sour cream topping, rose mousse, Pavlova with fresh berries, red velvet cake, mini toffee cake, whole and sliced seasonal fruits

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.