

FIRE & ICE THEMED DINNER冰与火主题晚宴
(Min 100 Persons) (至少100人)

Bakers Choice Bread Station 精选面包篮

APPETIZERS前菜

SALAD BAR沙拉台

Lollo rosso红边菜, oak leaf橡叶生菜, romaine萝蔓, iceberg卷心莴苣
Shredded carrot胡萝卜丝, steamed beetroot蒸甜菜, cucumber黄瓜, cherry tomatoes小番茄, croutons油炸面包丁, bacon bits碎培根, potatoes土豆, sweetcorn甜玉米, boiled eggs水煮蛋

DRESSINGS & CONDIMENTS:调味品及酱料

Thousand island千岛酱, French法式酱, Caesar凯撒酱, vinaigrette醋油酱, virgin oil初榨橄榄油, balsamic巴沙米可醋, mayonnaise蛋黄酱, fresh lemons鲜柠檬, gherkins腌制小黄瓜, green olives绿橄榄, black olives黑橄榄, mustard芥末酱, tar tar sauce 塔塔酱

Flamed chicken tikka salad with coriander and yogurt香菜酸奶烤鸡沙拉

Iced gazpacho with rolled parma ham西班牙冷汤搭配帕尔玛火腿卷

Bocconchini with baby tomatoes, and Italian basil博康奇尼奶酪搭配小番茄及意式罗勒

Garlic marinated feta cheese salad with capsicums香蒜腌制菲达奶酪甜椒沙拉

Beef Carpaccio with parmesan shaved and rocket salad in oil and lemon dressing

生牛肉片搭配帕玛森干酪及芝麻菜沙拉

Yum nua yang – grilled beef salad with tomato, onion and coriander烤牛肉沙拉搭配番茄洋葱及香菜

Yum pla muk – Thai style baby squid salad with spicy dressing泰式香辣鱿鱼沙拉

SEAFOOD ON ICE – large carved ice display海鲜-置于冰雕上展示

Rock lobster岩虾, tiger prawns虎虾, blue crab蓝蟹, scallops扇贝, green lip mussels绿唇贻贝, squid鱿鱼, Shallot vinaigrette醋油葱酱, lime wedges柠檬丁, Thai chilly sauce泰式辣椒酱, crispy garlic香脆蒜, capers酸豆, horseradish辣根

SOUP汤

Roasted tomato and onion soup with basil and croutons番茄洋葱汤搭配罗勒叶和油炸面包丁

Tom yum kung – spicy Thai broth with prawns冬荫功虾汤

HOT FOOD熟食

Escalop of pork with creamy mushroom sauce猪肉薄片搭配奶油蘑菇酱

Chicken Cordon Bleu法式蓝带鸡排

Baked fish fillet with smoked chilly salsa烤鱼排搭配烟熏萨尔萨辣酱

Glazed mixed seafood with saffron and white wine sauce混合海鲜搭配番红花及白葡萄酒酱

Malai prawn curry咖喱虾

Garlic and herb roasted potatoes香蒜草本烤土豆

Stir fried mixed vegetables爆炒混合时蔬

Steamed jasmine rice with coconut and pandan leaf茉莉香米

SHOW COOKING现场制作台

Mongolian live station – wok fried noodles and vegetables a la minute to your liking
蒙古面条现场制作台-依据您的喜好在短时间内烹饪美味的蔬菜炒面

BBQ STATION 烧烤台

Giant squid 鱿鱼

NZ mussels 新西兰贻贝

Boneless chicken steaks 剔骨鸡排

Blue crab 蓝蟹

CARVING STATION 现场料理台

Spit roasted chicken with garlic and herb rub 香蒜草本烤鸡

Spit roasted pork with Bengali spice 孟加拉香料烤猪

SAUCES 酱料

Chili sauce 辣椒酱, bordelaise sauce 波尔多酱, horseradish sauce 辣根酱, mushroom sauce 蘑菇酱, chilly and cucumber raita 黄瓜优酪酱, Thai style seafood sauce 泰式海鲜酱

DESSERTS 甜点

Fresh fruits 新鲜水果, Apple cake 苹果蛋糕, Sweet corn cake 甜玉米蛋糕,

Caramel cream 焦糖软冻, Lemon tart 柠檬塔, Pumpkin pie 南瓜派, Millefeuille 法式千层酥,

St.Honore 圣奥诺雷泡芙, Clafouti 克拉芙缇, Ice cream 冰淇淋

CHEESE STATION 芝士台

Chef's selection of imported cheeses 精选进口芝士

Coffee or Tea 咖啡/茶

THB 4800 4800 泰铢