

THANKSGIVING BUFFET DINNER

25 Nov 2021

THB 1,790++ / pp

Entrees

Rustic Pork Terrine
Smoked and Cured Salmon
Charcuteries Selection
Saucisson, Mortadella, Serrano Ham & Chorizo
Aged European Cheese
Blinis and Condiments
Homemade Bread Station
Baguette, Soft Roll, Sourdough
Potato Salad with Wholegrain Mustard
Roasted Beetroot Salad
Waldorf Salad
Thai Sweetcorn Salad
Grilled Pork with Thai Herbs and Roasted Rice
Deep-fried Taro with Sweet Chili Sauce

Served to your table (one serving)

Oysters
Seafood Sauce / Lime / Mignonette
Scallop Ceviche
Prawn Cocktail

Hot Station

Boston Clam Chowder
Turkey Roast
Cranberry & Orange Relish, Gravy
Honey Glazed Ham
Specialty Mustards
Beef Wellington with Mushroom Duxelle
Mussels with White Wine Cream Sauce
Salt-Baked Salmon
Dill Cream Sauce
Pork Red Curry
Stir-fried Beef with Black Pepper and Oyster Sauce
Roasted Chateau Potatoes

Butter Glazed Carrots
Brussel Sprouts and Chestnuts and Bacon
Roasted Pumpkin with Maple Syrup and Almonds
Cornbread and Coleslaw
Steamed Rice

Desserts

Pecan Pie
New York Cheesecake
Pumpkin Pie
Chocolate Mousse
Apple Tart with Custard
Berry Trifle
Seasonal Fruit Selection
Ice Cream Station (6 types)