Wedding Buffet Menu

Appetizers and Salad
Salad corner with Romance lettuce and mix lettuce leaf with condiment and three kind of dressing
Celery and potato salad garlic mayonnaise
Waldorf salad with apple and nuts
Mix cold cut platter
Som Tam Spicy Papaya salad with peanut and dry shrimp

Soup
Tom Yam Goong Thai spicy and sour soup with shrimp and straw mushroom

Carving
Rosemary roasted lamb leg with red wine sauce and bread basket

Hot Dishes
Thai roasted chicken with chili tamarind sauce
Honey ham maple syrup glaze and pine apple sauce
Australian beef tenderloin with pepper sauce and mushrooms
Deep fry sea bass fillet with Thai sweet chili sauce
Stir fried Hong Kong noodle with shrimp
Tofu, shitake mushroom and vegetables in oyster sauce gravy
Chicken a la king with fettuccini pasta
Steam jasmine rice
Dessert
Fruit platter
Red velvet cake
Fruit tart
Chocolate mousse
Mini panna cotta

THB 1,600 ++ per guest

All prices are quoted in Thai Bath and subjected to 10% service charge and 7% government Tax
Wedding Buffet Menu II

Appetizers and Salad
Salad corner with Romance lettuce and mix lettuce leaf with condiment and three kind of dressing
  Shrimp salad with ice berg lettuce and cocktail sauce on the spoon
  Pasta salad with black olive and sundry tomato
  Yam Woon Sen Spicy glass noodle salad with mince pork, squid and New Zealand mussel
Wing bean salad, chilli paste, coconut milk dressing top with chicken and boil egg
  Smoke salmon platter and condiment

Soup
Cream mushroom soup

Carving
Slow roasted Australian rib eye with mushroom sauce and bread basket

Hot dishes
Lamb Massaman curry with potato and peanut
  Deep fry sea bass fillet with egg and curry sauce with celery
  Grill Salmon fillet with honey mustard dill sauce
  Stir fry spicy seafood with chilli and Thai herbal
  Stew pork belly with Chinese five spices and kale
  Beef steak with pepper sauce and roasted potato
  Spaghetti Olio with garlic, chilli, basil and Thai scallop
Steam jasmine rice
Dessert
Fruit tart
Opera cake
Mini Tiramisu
Orange cake
Fruit platter

THB 1,800 ++ per guest

All prices are quoted in Thai Bath and subjected to 10% service charge and 7% government Tax
So Wedding Cocktail Menu I

The canapés
Smoked salmon lollipop with cream cheese
Caviar blinis, sour cream seal with chive
California maki with crab stick and shrimp roe
Mushroom tomato Bruschetta
Smoked duck goat cheese rolls with pear compose
Ham cheese tortilla

Savories and hot specialities
Pork Gyoza with sesame ponzu
Deep fry shrimp spring roll with sweet plum sauce
Marinade chicken satay with peanut sauce
Mini pizza margarita
Fish nugget with tartar sauce
Mini pork cheese burger with creameries onion and teriyaki sauce
Chicken karake with Barbeque sauce

The live station
Roasted Virginian ham, with pine apple relish
Served with our Baker’s bread Presentation

So Sweet
Assorted mini Thai sweets in pandan cup
Tiramisu
Orange cake
Chocolate brownie
Cinnamon apple tart

THB 1,200 ++ per person
All prices are quoted in Thai Bath and subjected to 10% service charge and 7% government Tax
So Wedding Cocktail Menu II

**The canapés**
- Smoke salmon with cream cheese and capper
- Shrimp skewer, in a glass with hot salsa and shredded iceberg
- Crab sticks Maki with cucumber and egg
- Smoke chicken Tonato with tuna mayonnaise sauce
- Marinate mushroom, sundry tomato and feta cheese on garlic bread
- Dry beef Pastrami with onion chutney and mustard mayo

**Savories and hot specialties**
- Chipolata sausage wrap with smoke bacon
- Deep fry pork golden bag with sweet chili sauce
- Chicken Nugget, with honey mayonnaise
- Shrimp bread with cucumber arjard
- Bread crumb fish finger with tarta sauce
- White wine garlic clam with garlic baguette
- Shrimp cake with plum sauce
- Lamb Tandoori skewer with yoghurt mint sauce

**The live station**
- Smoke ham with maple glass and pineapple sauce
  Served with our Baker’s bread Presentation

**So Sweet**
- Fruits Skewer, with mint leave
- Lemon Tart
- Chocolate Mousses
- Cashew Nut Brownie
- Berry Panna Cotta

**THB 1,400 ++ per person**
*All prices are quoted in Thai Bath and subject to 10% service charge and 7% government tax.*
So Wedding Cocktail Menu III

**The canapés**
- Shrimp with sesame seaweed and Ebiko
- Smoked Salmon Lollipop, chive cream cheese
- California Maki with salmon cream cheese, avocado and cucumber
- Mushroom Tomato Bruschetta
- Smoke chicken Tomato with tuna mayonnaise sauce
- Tomato and mozzarella skewer
- Smoked duck goat cheese rolls with pear compose

**Savories and hot specialties**
- Mini pizza margarita
- Shrimp skewer with Tom Yam flavor
- Chicken Satay with peanut sauce
- Deep fried shrimp cake
- Lamb Tandoori skewer with yoghurt mint sauce
- Mini cheese burger with caramelize onion
- Fried breaded E-san sausage
- Bread crumb squid and onion ring with tarta sauce

**The live station**
- Roasted Rib eye with rosemary and red wine sauce
  Served with our Baker’s bread Presentation

**So Sweet**
- Tiramisu
- Fruits Skewer, with mint leave
- Cinnamon Apple Tart
- Mini red velvet cake
- Chocolate mousse

**THB 1,600 ++ per person**
All prices are quoted in Thai Bath and subject to 10% service charge and 7% government tax.
Chinese set menu

H’orderve: pork su mai, cold jelly fish with sesame oil, Chicken springroll, stuff Chinese pork leg and Hoi sin sauce

Shea Shun spicy and sour soup with crab stick, Shasu pork, tofu and mushroom

Baijing duck with pan cake, cucumber and spring onion

Stir fried broccoli with shrimp Shanghai sauce

Chinese herbal soup with pork spare ribs gochi berry and Jinseng

Steam Seabass with ginger soy sauce

Stir fried Hong Kong noodle

Black pepper duck meat and tricolour bell pepper

Chill sago cantaloupe

THB 16,000 ++ per table

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**Chinese set menu**

H’orderve: Shrimp Su mai, drunken chicken with Chinese whiskey, Hong Kong pork Shasu, shrimp spring roll

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Fish maw soup with crab meat

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Suckling pig with steam bun and pickle vegetable

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Deep fry shrimp with fruit salad and lemon mayonnaise

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Sea asparagus clam, shiitake mushroom, Hong Kong kale and oyster sauce gravy

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Chinese herbal chicken soup with gochi berry

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Steam Sea bass with chilli garlic sauce

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Hong Kong fried rice with BBQ pork and shrimp

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Black sesame dumpling with ginkgo nut in ginger syrup

**THB 18,000 ++ per table**

All prices are quoted in Thai Bath and subjected to 10% service charge and 7% government Tax
**Chinese set menu III**

H’orderve: Roasted duck, Shrimp fruit salad, stir fried fish maw with bean spout, Hong Kong pork loin with red sauce

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Seafood with bamboo pulp soup

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Suckling pig with steam bun and pickle vegetable

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Stir fried prawn with broccoli Shanghai sauce

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Abalone with kale and shitake mushroom and oyster sauce gravy

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Chinese herbal black chicken soup with gochi berry and Jinseng

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Steam Garoupa with ginger soy sauce

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Stir fried Hok Kean noodle with shrimp and Thai scallop

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Oni Ginkgo sweet mash taro, sweet sticky rice with ginkgo nut and orange sauce

**THB 20,000 ++ per table**

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