

Wedding Buffet Menu I

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 specialties

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 creamer 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 arjad
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 Tonato 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

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Chinese set menu I

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

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

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Baijing duck with pan cake, cucumber and spring onion

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Stir fried broccoli with shrimp Shanghai sauce

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Chinese herbal soup with pork spare ribs gochi berry and Jinseng

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Steam Seabass with ginger soy sauce

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Stir fried Hong Kong noodle

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Black pepper duck meat and tricolour bell pepper

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Chill sago cantaloupe

THB 16,000 ++ per table

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



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, shitake 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

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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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