

**Stock.
Room**



NO. 78 SOI TONSON

G R O C E R A N T

Lunar New Year Brunch

Tuesday, 1st February 2022 | 12:30 p.m. - 3:30 p.m.

THB 1,950++ per adult, including food and soft drinks

THB 888++ per child age of 6-12, and children under 6 dine for free

DELICATESSEN STATION

SALADS

green noodle salad with prawn
tofu & mushroom salad
grilled eggplant salad with pickles
drunken chicken, Chinese wine

cold pork knuckle, shanghai sauce
spicy Sichuan jelly fish salad
prawn & fresh fruit salad with sweet mayonnaise
spicy seaweed salad

SELECTION OF LETTUCES & DRESSINGS

mixed green lettuce, kale, red oak, cos, spinach
cherry tomatoes, red radish, asparagus, carrots, zucchini, cucumbers
croutons, chickpeas, broccoli florets, bell peppers, olives,
sunflower seeds, pumpkin seeds, walnuts, balsamic, red wine vinaigrette
Caesar, EVO, sherry wine vinegar, apple cider vinegar, ranch dressing

LIVE COLD STATIONS

baby romaine Caesar
*accompagniments, anchovies, croutons, parmesan,
dressing & vegetarian dressing*
salmon tartare
capers, red onions, Dijon mustard, lemon, lemon zest

CHEESE BOARDS DISPLAYS

stilton, brie, pecorino, Tomé, Manchego, goat cheese
melon, grapes, figs, strawberry, olives, dried fruits & assorted nuts

THAI POP UP ON BUFFET

wok-tossed seafood, assorted vegetables and x.o. sauce
Hong Kong kale & mushroom with Chinese gravy
sautéed broccoli with braised tofu skin
vegetarian mapo tofu
sea asparagus and shiitake mushroom with brown sauce
Gong Bao chicken
yang jo fried rice, dried scallop
wok-fried Hong Kong noodles with ham and crab meat
fried sesame prawn
crispy chicken wrapped with tofu skin
vegetable spring roll with palm sauce
crispy turnip cake with sesame soy sauce

All prices are in THB and are subject to 10% service charge and 7% VAT

**Stock.
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NO. 78 SOI TONSON

GRO CER ANT

Lunar New Year Brunch

Sunday, 6th February 2022 | 12:30 a.m. - 3:00 p.m.

THB 1,950++ per adult, including food and soft drinks

THB 888++ per child age of 6-12, and children under 6 dine for free

PASTA STATION

hot and sour Szechuan, shredded chicken, shiitake mushroom

braised fish maw soup, king crab, abalone

Hainan chicken rice cucumber, coriander, chili & ginger sauce, sweet soya sauce

steamed assorted dim sum

prawn shumai, custard bun, ha gao, vegan shumai

sour sauce, soy sauce and crispy garlic

BUTCHERY STATION

CARVING STATION

streamed whole seabass with black bean sauce

crispy pork belly with Chinese bun

Hong Kong suckling pig with Chinese pancake and sesame sauce

Peking duck with Chinese pancake

ON THE GRILL

Mala marinated hanger steak

chilli sesame squid

salted tiger prawn

chilli chives tofu skewer

grilled assorted vegetable

black pepper sauce, spicy lime sauce, shanghai sauce, mustard, hoisin sauce,

cracked pepper BBQ sauce, sweet soy, lemon wedge

BAKING NOW FOR PASTRY

assorted doughnuts

banana custard crepe roll, strawberry sauce

baked mini apple pie

caramelized Chinese dates, assorted beans, longan syrup

sweet ginkgo nuts with chilled young coconut & fresh milk

local waan yen

chilled sago & cantaloupe melon with fresh milk

traditional Chinese dessert, sweet taro

coconut sticky rice, sweet ginkgo nuts, date compote

ice cream: vanilla, chocolate, strawberry,

sorbet: mango, lemon

condiments: M&M, chocolate chips, almonds,

marshmallow, crispy pearls, chocolate sauce,

strawberry sauce, caramel sauce

KIDS STATION

beef sliders, pizza margarita, mini burgers

cheese sandwiches, chicken wings, chicken nuggets,

french fries

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