



# Colour Your Love

Monday, 14th February 2022 | 6:00 p.m. - 10:30 p.m.

THB 2,290 net per person for dinner buffet with soft drinks

THB 3,150 net per person for dinner buffet with a booze package

## DELICATESSEN STATION

**lobster, avocado  
& heirloom tomato salad**  
*freshly cooked lobster, sour cream,  
scallions, Dijon mustard, salt pepper,  
fresh chilli*

**tuna tartare**  
*avocado, ginger, lime, soy, rice crisps  
barley salad, salmon  
almonds, grapefruit, EVO*

**burrata burrito, crabmeat wraps**  
*creamy beer pesto, flour tortilla wrap  
fresh cured and smoked salmon  
beetroot cured salmon, dill, capers,  
star anise, smoked salmon*

## SELECTION OF LETTUCES & DRESSINGS

accompaniments:

*anchovies, croutons, parmesan, dressing and vegetarian dressing  
green vegetables, dill, capers, red onion, lemon dressing, Italian vinaigrette, EVO, balsamic*

## CHARCUTERIE

*jamon iberico (pata negra), prosciutto  
assorted spanish chorizos, salami, mortadella  
assorted international and local cheeses  
pan con tomate*

## SALADS

*scallops. red & white quinoa salad  
capsicum, avocado, kale salad  
baby shrimp, chopped bacon, apples, cranberry salad  
kale, goat cheese, tangy maple dressing  
jumbo lump crab meat salad  
roasted sweet potato, pear & pomegranate  
spinach salad, balsamic honey mustard dressing,  
pomegranate, raspberries vinegar*

## A LA CARTE

*duck confit, foie gras  
wild mushroom ragout, raspberries, Belgian endive confit  
grilled Kobe beef  
spinach. asparagus, pink peppercorn sauce  
baby rack lamb  
crusted with Dijon mustard, rosemary jus cabernet reduction  
paella jumbo river prawn  
squid ink rice bomba  
fresh Canadian lobster  
broiled on the half shell and brie truffle sauce*

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



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## FRUIT STATION

seasonal fruit watermelon, papaya,  
dragon fruit, mango,  
passion fruit, pineapple, jack fruit

## BREAD

rustic grains rye bread  
sourdough bread  
fig and walnut French baguette  
tomatoes olives focaccia

## THAI AND WESTERN SEAFOOD BAR

### ON ICE

oysters, mussel, shrimp, squid, clam, king crab  
Thai chilli relish, seafood sauce, sriracha, chilli paste  
lime, lemon, garlic, crispy shallot and fresh chilli  
spicy wild ginger sauce  
yellow curry  
wok chilli and garlic  
shrimp bisque

## ITALIAN STATION

lobster ricotta raviolis  
tomatoes sauce, pesto, arrabiata,  
carbonara

## BUTCHER SHOP

spiced cedar plank salmon, maple  
bourbon-glazed seabass, prawns and  
squid

## CAVIAR

sturgeon oscetra caviar  
buckwheat blinis, toast points,  
condiments

## PASTRY SHOP CHOCOLATE ROOM

### GELATO CART

vanilla  
chocolate  
strawberry cheesecake  
pistachio  
raspberry  
blueberry yoghurt

### ICE CREAM TEPPANYAKI

vanilla, chocolate chip, Thai tea  
condiments: chocolate sauce, raspberry sauce,  
caramel sauce, berries salsa, marshmallow, mixed nuts,  
m&ms, chocolate chips, cookies crusted,  
chocolate crispy pearl, peanut butter, mini pretzel

### HOT SOUFFLE

pastry kitchen studio

### CHOCOLATE ROOM TEMPERED

grand cru chocolate dark, milk, white truffle  
hazelnut dark and almond white chocolate bars  
chocolate fudge stick on stand  
selection of chocolate pralines  
cupcakes  
vanilla, chocolate orange candied,  
strawberry lime, banana marshmallow

### LARGE CAKES

mango raspberry mousse cake  
oreo cheesecake  
chocolate cranberry gugelhupf  
nougat coffee cake

### PASTRIES

chestnut blanc  
nutella chocolate tart

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