



The Feast, The Festivity, ✧ The Friendships ✧

International Buffet

LIVE STATION

TURKEY IN STOCK

stuffed turkey roulade, giblet sauce with sauteed brussels sprout

GLAZED CHRISTMAS HAM

Stock.Room honey glazed ham, gravy sauce with sauteed brussels sprout

STOCK.ROOM DIY SALAD STATION

mixed green lettuce, radicchio, iceberg
cherry tomatoes, red radish, asparagus, olives
crab sticks, smoked chicken breast, chuka wakame, pork sausage
red wine vinaigrette, caesar dressing, ranch dressing, EVO and balsamic

SOUP

butternut squash and sweet potato soup

MAIN

miso glaze butter seabass
roast beef with black pepper sauce
glazed butter baby carrot and garden peas
creamy mashed potato

DESSERT

chocolate cherry log cake
ginger crème brûlée
chestnut amaretto mousse
apple pie, crusted croquant pistachio
fresh strawberry tart, vanilla sauce
spiced prune pudding, brandy sauce
panettone mascarpone cream
festive cookies



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Thai Buffet

FESTIVE GRILLS ON THE STREET COUNTER

ESAN PLATTER

grilled beef with toasted rice, grilled pork neck, mixed Esan sausage, Yaowarat squid served with jaew sauce, pickle ginger, seafood sauce, steamed sticky rice

STOCK.ROOM DIY SOM TAM STATION

crispy papaya, raw papaya, carrot, long bean, cherry tomato, steamed blue crab, salted egg, peanut, dried shrimp

THAI SALAD STATION

spicy instant noodle salad with prawns and minced pork
spicy squid salad with toasted rice

SOUP

seafood Pho Tak soup

MAIN

seabass black pepper sauce
pork Phanaeng
sautéed mixed vegetable with oyster sauce
steamed jasmine rice and brown rice

DESSERT

chocolate cranberry gugelhupf
strawberry shortcake
spiced orange pot de crème
chestnut amaretto mousse
pecan tart, brandy sauce
chocolate gingerbread pudding, rum sauce
linzer tart
festive cookies



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Standard Set

CRISPY LOBSTER & FRESH MANGO SALAD

rock lobster, local mangoes, coriander, carrots, cashew nuts and tamarind dressing

SMOKED BURRATA CHEESE OVER APPLEWOOD

charred cantaloup, baby romaine lettuce, watercress, coriander seeds, crisp anchovies, cherry tomatoes, and chipotle & honey vinaigrette

SLOW COOKED CHIPOTLE BEEF BRISKET

tender and dry rub sliced brisket, baby potatoes and cracked pepper BBQ sauce

DARK BEER SMOKED BBQ BABY PORK RIBS

slow cooked, dry ancho chilli rub, chipotle and black pepper BBQ sauce serve with pickled veggies on side

BAR.YARD QUESADILLAS

flour tortilla folded and cut for sharing, served with roasted tomato salsa, sour cream, green onions and chipotle chimichurri

choices:

portobello mushroom, spinach, roasted sweet corn / smoked chicken and mozzarella cheese

SMOKED BBQ VEGETABLES

portobello mushrooms, zucchini, carrots and cauliflower

CHARCOAL-GRILLED CHICKEN TIKKA

chat masala, yogurt, paratha, and mint chutney

TOASTED CHURRO CHEESECAKE BAR

Madagascar vanilla cream cheese, cinnamon sugar coated, served with goat milk cajeta and burnt marshmallows

SEASONAL FRUIT BASKET



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Premium Set

CRISPY LOBSTER & FRESH MANGO SALAD

rock lobster, local mangoes, coriander, carrots, cashew nuts and tamarind dressing

SMOKED BURRATA CHEESE OVER APPLEWOOD

charred cantaloupe, baby romaine lettuce, watercress, coriander seeds, crisp anchovies, cherry tomatoes, and chipotle & honey vinaigrette

GUACAMOLE, SALSA, CHIPS & PICO

warm, crunchy corn tortillas with roasted tomato salsa

SLOW COOKED CHIPOTLE BEEF BRISKET

tender and dry rub sliced brisket, baby potatoes and cracked pepper BBQ sauce

DARK BEER SMOKED BBQ BABY PORK RIBS

slow cooked, dry ancho chilli rub, chipotle and black pepper BBQ sauce serve with pickled veggies on side

BAR.YARD QUESADILLAS

flour tortilla folded and cut for sharing, served with roasted tomato salsa, sour cream, green onions and chipotle chimichurri

choices:

portobello mushroom, spinach, roasted sweet corn / smoked chicken and mozzarella cheese / carne asada

FROM-THE-SEA GRILLED OCEAN PLATTER

seared salmon, grilled squid, tiger prawns served with a grilled vegetable skewer
dipping sauces include: nam jim seafood and Thai chilli paste

SMOKED BBQ VEGETABLES

portobello mushrooms, zucchini, carrots and cauliflower

CHARCOAL GRILLED BACON WRAPPED SHRIMP SKEWERS

served on a smoking fire-grill, locally sourced shrimp with achiote-marinade, bacon, chipotle sauce and salsa macha

CHARCOAL-GRILLED CHICKEN TIKKA

chat masala, yogurt, paratha, and mint chutney

TOASTED CHURRO CHEESECAKE BAR

Madagascar vanilla cream cheese, cinnamon sugar coated, served with goat milk cajeta and burnt marshmallows

SEASONAL FRUIT BASKET