

SOUPS & STARTERS

SMOKED SALMON WITH HORSERADISH SAUCE
BARBECUE CHICKEN WINGS
POTATO SALAD WITH BACON & SPRING ONION
GARDEN SALAD WITH A SELECTION OF CONDIMENTS & DRESSINGS
LOBSTER BISQUE

VEGETABLE SPRING ROLLS (V)
SPICY SEAFOOD SALAD
POMELO & SHREDDED CHICKEN SALAD
GRILLED BEEF SALAD
CHICKEN TOM KHA

MAINS & LIVE COOKING

SALMON FILLET WITH WHITE WINE & DILL SAUCE BUTTERED ROSEMARY POTATOES

AUSTRALIAN WAGYU BEEF MASSAMAN CURRY CRISPY SEA BASS WITH TAMARIND & SHALLOT GLAZE STIR-FRIED CHICKEN WITH CASHEW NUTS

WHOLE ROASTED TURKEY WITH STUFFING ROASTED DUCK WITH BRAISED CABBAGE, APPLE, & CINNAMON HONEY HAM WITH GRILLED PINEAPPLE

BLUE CRAB | PRAWN | SQUID AUS BEEF STEAKS | MARINATED CHICKEN | PORK SPARE RIBS WOK-TOSSED VEGETABLES



DESSERTS



MANGO PROFITEROLES | CHRISTMAS LOG CAKE BLACK FOREST CAKE | CRÊME CARAMEL ASSORTED PETIT FOURS | CHOCOLATE ÉCLAIRS WHITE CHOCOLATE MOUSSE WITH STRAWBERRIES PANNETONE | CHRISTMAS COOKIES

> TRADITIONAL THAI DESSERTS SEASONAL FRESH FRUITS

ADULTS 2,750 PER PERSON
CHILDREN (6-12 YEARS) 1,375 PER PERSON
SERVICE CHARGE OF 10% NOT INCLUDED