



# INTERNATIONAL COCKTAIL MENU

## COLD SNACKS

Marbre of poultry with fresh green pepper corn and walnuts  
Lemongrass prawn martinis with cocktail dip and brandy mousseline  
White ham, cheddar with Dijon mustard on oat rye bread  
Smoked ocean salmon trout with capers and red onions  
Bite size flaky bouchées filled with porto liver parfait  
Curried chicken and jicama mince in golden rice flour shells  
Soothing cucumber cups with tangy tuna salad  
Exotic pomelo salad with minced chicken and shrimps  
Vietnamese spring rolls with sweet-sour dipping  
BBQ potato chips  
Puff pastry savouries  
Fried sesame coated cashew nuts

## WARM ENTREES

Sakoo Sai Moo  
*Steamed sago dumpling filled with herbed minced pork and peanut*  
Chor Muang  
*Steamed Thai dumpling filled with herbed crab meat*  
Minced knife fish and tender winged bean patties  
Golden fried flaky Thai curry puffs  
Black mussel Hor Mok with kaffir lime leaf threads and coconut cream  
Deep fried garoupa nuggets in tempura batter with tangy lime-chilli dip  
Bite size steamed char-siew pork buns

## FROM OUR BBQ STATION

Char-grilled curried chicken satays  
Char-grilled BBQ pork skewers with garlic and pepper

## FROM OUR CARVING STATION

Carved bone ham glazed with honey and brandy  
Oven fresh black currant and sunflower seed baguette  
Dijon mustard, home-made apple sauce, BBQ tomato dip

## DESSERTS

Red berry soft meringue tartlets  
Caramelized ginger-ginseng pots de crème  
Selection of small sweet Thai treats  
Glazed fresh mango mignardises  
Seasonal tropical fresh fruits



# THAI COCKTAIL MENU

## COLD SNACKS

Kuay Tiew Lui Suan

*Fresh green lettuce, cucumber, carrot and cooked shrimps wrapped in rice paper served with seafood dip*

Savoury herbed duck mince in cucumber cups

Northern pork dip in plum tomato cups

Northern garlic sausage with ginger and shallots

Crab and prawn in fisherman's egg net

Savoury Thai tuna salad in rice pastry shell

Krathong Thong

*Herbed minced chicken and sweet corn in pastry shell*

Krathong Mee Krob

*Herbed crispy noodles with minced shrimp and chicken mixture in pastry shell*

Fluffy rice crispies with prawn and pork topping

Flaky golden fried Thai curry puffs

## WARM ENTREES

Chor Muang

*Steamed Thai dumpling filled with herbed crab meat*

Sakoo Sai Moo

*Steamed sago dumpling filled with herbed minced pork and peanut*

Pan Sip Pla

*Steamed Thai dumpling with herbed minced fish meat*

Moo Sarong

*Deep-fried round of minced pork in silk thread*

Herbed prawn mince candles with apricot dip

Kanom Pang Naa Ghoong

*Deep-fried toasted white bread topped with herbed minced shrimp or pork*

Thod Mun Pla with cucumber-shallot relish

Hor Mok of black mussels

*Steamed curry coconut fish mousse with mussels*

Thoong Thong

*Deep-fried minced prawn and chicken wrapped in tofu sheet*

Fried chicken winglets with salt

Char-grilled curried chicken satays

Char-grilled pork skewers with garlic and pepper

Char-grilled cuttle fish balls with spicy sweet-salty chilli dip

Sun-dried and fried pork with coriander

Sun-dried and fried chicken jerkies

Fried cashew nuts coated with white sesame seeds



# THAI COCKTAIL MENU

## DESSERTS

Durian and banana chips

Selection of seasonal tropical fresh fruits

Refreshing Thai melon and coconut milk sorbet

Thai pancakes

Khanom Krog

*Siamese rice pudding topped with sesame*

Khanom Chaan

*Steamed coconut milk and rice flour layer cake*

Khanom Tarn

*Steamed palm pudding topped with grated coconut*

Tago and Woon Gathi

*Sweetened coconut jelly and coconut agar-agar*

Khao Tu and Look Choop

*Siamese soft cookies and yellow bean marzipans*

Keab Lam Duan

*Toasted traditional Thai cookies*