



## 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 bouchees 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 cashewnuts*

### Warm Entrees

*Sakoo Sai Moo*  
*Chor Muang*  
*Minced knife fish patties with tender winged beans*  
*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-siu 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*  
*Small-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*  
*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 shells*  
*Krathong Thong*  
*Krathong Mee Krob*  
*Fluffy rice crispies with prawn and pork topping*  
*Flaky golden fried Thai curry puffs*

### Warm Entrees

*Chor Muang*  
*Sakoo Sai Moo*  
*Pan Sip Pla*  
*Moo Sarong*  
*Herbed prawn mince candles with apricot dip*  
*Kanom Pang Naa Ghoong-Moo*  
*Thod Mun Pla with cucumber-shallot relish*  
*Hor Mok of black mussels*  
*Thoong Thong*  
*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*

### Desserts

*Durian and banana chips*  
*Selection of seasonal tropical fresh fruits*  
*Refreshing Thai melon and coconut milk sorbet*  
*Thai pancakes*  
*Kanom Krog*  
*Kanom Chaan*  
*Kanom Tarn*  
*Tako and Woon Gati*  
*Khao Tu and Look Choop*  
*Keab Lam Duan*

