



Western set Menu

Confit de foie gras de canard

*Confit of duck foie gras with green and white asparagus tips,
almond coulis, tender selected garden leaves and citrus balsamic vinegar dressing*



Bisque de homard

Frothy Boston lobster bisque with truffled artichoke agnolotti and aged Armagnac drops



Paupiette de bar fumé

*Steamed paupiette of smoked sea bass with sautéed spinach, butter glazed crayfish tails,
Champagne and golden ocean trout roe beurre blanc*



Sorbet



Agneau rôti Australien

*Roasted grass fed Australian lamb rack with tender braised lamb shoulder flakes,
grilled lamb sausage on balsamic onion marmalade,
garlic-potato smoothie, roasted forest mushrooms and Shiraz wine sauce*



Opéra glacé

*Classic opera ice-parfait with warm cherry and cookie crumble,
Bourbon vanilla scented chantilly and marbled white chocolate-coffee ice cream*



Fine coffee or selection of teas and soothing herbal infusions

Selection of home-made sweet after meal treats



INTERNATIONAL BUFFET MENU

SOUP

Tom Yum Po Taek

Spicy clear seafood soup with exotic herbs and hot basil

FROM THE SNACK SECTION

Fluffy rice crispies with pork and shrimp topping

Deep fried fish cakes with cucumber-shallot relish

Sun-dried fried pork stripes

FROM THE YAAM STATION

Thai glass noodle salad with calamari, pork and ear mushrooms

Exotic winged bean salad with egg wedges and shrimps

Herbed duck mince salad with trimmings and sticky rice

Tangy tamarind dip with accompaniments

WESTERN APPETIZERS

Platter of prime Oriental charcuterie

Petals of cold Paris ham and juniper smoked raw ham

Slivers of dry salt cured and dill crusted Atlantic salmon with mustard and dill dipping

Deviled eggs with shrimp roe and asparagus

FROM THE SALAD BAR

Cross lettuce, white Asian lettuce and ice berg bowl

Butter head and radicchio salad

Vine ripened tomatoes and soothing cucumbers

Baby arugola and micro green mix with balsamic vinegar dressing

Caesar dressing and condiments

Balsamic vinegar and sunflower oil dressing

Spicy tuna fish salad dressing

WARM ENTREES

Knife fish dumplings and tender bamboo shoots in Thai green curry

Salted duck egg wedges and steamed vermicelli

Tender stir fried chicken morcels with capsicums and cashew nuts

Fried coral reef fish with three flavours

Pork casserole with black pepper, onions and mushrooms

Wok-sautéed day fresh market vegetables with bean curd and clear soy sauce

Steamed Hom Mali rice selection

DESSERTS

Selection of seasonal tropical fresh fruits and strawberries

Sweet mangos with sticky rice and trimmings

Refreshing red berry sorbet and coconut ice cream marble

The all time favorite caramelized crème brulée

The Oriental almond chiffon cake with caramel

Half bitter chocolate roebuck saddle with chantilly

Tapioca and cranberry jelly shots with rum custard sauce

Selection of sweet Thai treats

Basket of oven fresh bread and creamy butter

Oriental blend coffee, variety of fine teas and soothing herbal infusions