



# Easter Brunch at Akaligo, 31 March 2013

## APPETIZERS

- Smoked salmon and marinated salmon with capers and red onion
  - Mixed lettuce leaves with your choice of dressing
  - Caesar salad with poached prawns and golden croutons
  - Chinese barbecue duck and drunken chicken
  - Buffalo mozzarella and tomato salad with pesto sauce
  - Devilled egg on crispy noodles
- Goose liver terrine and homemade pate with onions and strawberry compote
  - Duck liver custard with chocolate caviar
  - Assorted cold cuts with pickled cucumber
- Parma ham and rock melon Carpaccio with balsamic reduction
  - Green asparagus with smoked duck and cherry dressing
  - Poached egg with ham and Russian salad in jelly
  - Marinated salmon with condiments
  - Dim sum with chili and soya sauce
- Selection of sushi and sashimi with wasabi mustard
- Beef Carpaccio with rocket salad, parmesan shavings and truffle oil
  - Assorted seafood and Fresh oysters
  - Selection of cheese with crackers
  - Pan-fried goose liver
  - Deep fried Calamari with chili aioli
  - Assorted pizza: seafood, Margherita and four cheese
- Homemade freshly baked bread and grissini
  - Mini pizza with tomato and mozzarella
  - Mini Waygu beef hamburger



## SOUP

- Onion soup with golden croutons and Gruyere cheese





### **MAIN COURSE**

Pan seared cod fish with champagne and tarragon sauce  
Braised beef cheek with five spices  
Pan seared Australian beef fillet with shallots and red wine sauce  
Baked seafood with herb cream reduction  
Steamed sea bass with soya sauce



### **BBQ Items**

Longan honey marinated pork ribs  
Hoi Sin marinated duck breast  
Tariyaki glazed salmon  
Cajun marinated chicken wings  
Grilled Cajun beef steaks  
Veal and pork jumbo sausages  
Rock lobster marinated with kaffir lime oil  
Rum glazed New Zealand lamb chops  
Potato gratin Dauphinois  
Easter vegetables with mild salted butter  
Buttered corn on the cob



### **PASTA STATION**

Spaghetti, penne, fettuccine, risotto  
Sauce: marinara, pomodoro, carbonara or bolognese sauce



### **CARVING STATION**

Whole roasted spring lamb with rosemary pan juice and mint jelly



### **DESSERTS**

Chef Fabrice Easter dessert buffet with chocolate bunnies, crepes, chocolate soufflé  
Chocolate fountain and home made ice cream  
Chocolate egg



THB 1,900 net per person  
20% Dine in Style benefit is applicable for food  
Price is inclusive of 10% service charge and applicable government tax