


RIVERSIDE
TERRACE


INTERNATIONAL BBQ BUFFET


Hors D' Oeuvres and Salads

Carved homemade smoked salmon 


Creamed horseradish-dill and mustard sauce


Poached blue river prawn with tomato-brandly dip 


Bouquet of poached prawn with cocktail sauce 

Tomato and mozzarella with basil dressing 


Tuna Niçoise salad 

Potato salad with bacon and chives 

Seafood salad with tomato and lemon juice dressing 

Pickled beetroot salad with dry roasted black caraway 


Farmhouse duck terrine with condiments

Selection of cold cuts 

Selection of French and local cheeses

Tomato Gazpacho  

Hummus , babaganoush , labneh with pita bread 

Selection of seasonal lettuce and raw vegetables with assorted dressings 


 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product


Please advise of any dietary requirements and we will be delighted to assist.

Japanese counter


Selection of sashimi, assorted nigiri and maki rolls 

From the charcoal grill



Blue river prawn 

Tiger prawn 

Asian flat head lobster 


Marinated calamari 


Pork spare ribs marinated with Asian spices 


Chicken, beef, and pork satay with peanut sauce  

Hokkaido scallop 

Trimmings

Baked potato with condiments 

Potato gratin dauphinois 


Boiled sweet corn on the cob with melted butter 

Grilled fresh market vegetables 


 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product

Please advise of any dietary requirements and we will be delighted to assist.

Indian Section

Tandoori prawn 


Tandoori chicken

Naan bread 

Lamb curry

Biryani rice


Main Hot Dishes

Snow fish teriyaki 

Chicken Shawarma with condiments

Grilled lamb kebab

Massaman beef cheeks

Steamed jasmine rice 

Meat Market Station (cooked to order)



Australian beef rib-eye

Australian beef rump steak

Australian striploin

New Zealand lamb chop

Australian beef tenderloin


Marinated pork neck with Thai chilli sauce  


 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product

Please advise of any dietary requirements and we will be delighted to assist.

From the Carving table

Whole roasted duck

Sea bass baked in salt crust 

Maple syrup glazed ham with cloves and cinnamon 

Australian prime rib beef

Pommery mustard | Dijon mustard | Apple sauce | Red wine sauce | Mint sauce

Mint jelly | Fresh rosemary pan-jus | Sweet and sour sauce | Seafood chilli sauce

Meat chilli sauce | Horseradish cream sauce


From the Rotisserie



Herb-rubbed roast baby chicken

Bread


French baguette 


Sourdough 

Multigrain loaf 

Gluten-free bread  

Pita bread 



Dinner roll 

Multigrain roll 


 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product



Please advise of any dietary requirements and we will be delighted to assist.

Desserts

Pistachio flan  

Double chocolate brownie  

Vanilla Basque cake 

Linzer pie  

Panettone 

Eton Mess 



Fresh mango and sticky rice 

Water chestnut rubies in coconut milk 

Variety of seasonal tropical fresh fruits

Panna cotta with red berry coulis

Live station

Amalfi lemon bingsu  

Amalfi lemon sorbet, prosecco espuma, lemon bingsu

BBQ pineapple  

BBQ smoked pineapple and sorbet, rosemary foam

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product

Please advise of any dietary requirements and we will be delighted to assist.



Ice cream and chocolate fountain



Waffles 

Matcha pancakes 



Fruits skewers  

Marshmallows  



Vanilla smoked ice cream  



Young coconut sorbet  

Strawberry sorbet  

Chocolate brownie ice cream  

Toppings



Vanilla Chantilly  

Mango espuma  

Peanuts   

Raisins  



Palm seeds  

Red beans  

Aloe vera  

Chocolate Chantilly  

Strawberry espuma  

Chocolate chips  

Almond slices   

Young coconut  

Lod chong  

Pistachios  

THB 3,800 per person

THB 2,100 per child aged 6-12 years

All menu items are subject to change according to seasonality and availability

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product

Please advise of any dietary requirements and we will be delighted to assist.
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.