

# RIVERSIDE TERRACE

# INTERNATIONAL BBQ BUFFET

## Hors D'Oeuvres and Salads

Homemade smoked salmon with crispy capers, creamed horseradish, and dill mustard sauce 🐟

Dashi-marinated scallops with wasabi dressing 🐟

Seafood on ice with condiments 🐟

Tomato and mozzarella with basil pesto 🌿

Niçoise tuna salad 🐟

Roasted cauliflower, yellow curry, and chickpea salad 🌿

Seafood salad with pomegranate and yuzu dressing 🐟

Selection of seasonal lettuce and raw vegetables with assorted dressings 🌿

Marinated beetroot salad with pickled Granny Smith apple and roasted walnuts 🌿🌰

Roasted pumpkin, goat cheese, marinated onion, and baby spinach 🌿

Farmhouse duck terrine with pistachio and condiments 🐷🌰

Avocado hummus, labneh, and pita bread 🌿🌰🍷

Assorted selection of cold cuts 🐷

Melon and Parma ham 🐷

Selection of French and local cheeses

Tomato gazpacho 🌿

Yogurt coleslaw salad 🌿


🌿 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 and assorted sushi and maki rolls 

## From the Charcoal Grill


Blue river prawns 

Asian flathead lobster 

Marinated calamari 


Honey and garlic-glazed pork ribs 


Chicken, beef, and pork satay with peanut sauce  

Hokkaido scallops 



Homemade lamb merguez sausages with harissa yogurt dip

## Trimmings

Potato gratin dauphinois 


Grilled corn on the cob with thyme butter 

Grilled organic vegetable skewers 

Truffled mac & cheese  


Marinated miso eggplant 

## From the Tandoor (Indian Section)

Tandoori prawns 

Chicken tandoori


Naan bread and trimmings 

Steamed basmati rice 

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## Main Hot Dishes


Snow fish teriyaki 

Chicken shawarma with condiments

Grilled lamb kebab

Ox cheek massaman curry

Tiger prawns with Thai spicy sauce 

Asian-style pork belly 

## Meat Market Station (Cooked to Order)


Australian beef rib-eye

Australian beef rump steak

Australian striploin


Marinated pork neck

New Zealand lamb chops


Australian beef tenderloin 

## From the Carving Table

Whole roasted five-spice duck

Sea bass baked in a salt crust 

Australian prime rib beef

Served with: Dijon mustard, red wine sauce, mint sauce, fresh rosemary pan jus, sweet and sour sauce, seafood chili sauce,  green pepper sauce, and BBQ sauce

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## From the Rotisserie


Lemon-garlic herb-rubbed chicken with chimichurri sauce

### Bread


French baguette 


Sourdough 

Pistachio loaf  

Cheese naan 

Olive, onion, and sundried tomato focaccia 



Dinner rolls 


Multigrain rolls 

Pretzel rolls 

### Desserts

Salted caramel pistachio flan  

Double chocolate brownies  

Vanilla and cherry Basque cake 



Key lime meringue pie  

Mango mess  

New York cheesecake  

Panna cotta  

Mango sticky rice  



Fresh fruits  

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## Live Stations

Frozen lemon bingsu (shaved lemon ice, lemon sorbet)  





BBQ smoked pineapple with rosemary foam  

Patongko (Thai fried doughnuts) 

Khanom krok (Thai coconut-rice pancakes) 

Cotton candy  

Ice cream and chocolate fountain  

Flavors: Vanilla smoked ice cream,   young coconut sorbet,  
pineapple roasted sorbet, lemon sorbet  

Fruit skewers  



Donuts 



Marshmallows  

## Toppings


Peanut   

Young coconut  

Chocolate chips  

Red beans  

Raisins  

Lod chong  

Almond slices   

Aloe vera  

Palm seeds  

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**

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