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 S

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 🔮



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







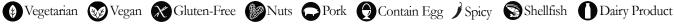












Main Hot Dishes

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









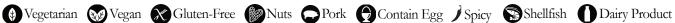












From the Rotisserie

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





















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 WX Young coconut WX

Chocolate chips Red beans Red beans

Raisins WX Lod chong WX

Almond slices Aloe vera

Palm seeds Pistachios 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 Wegan Cluten-Free Nuts Pork Contain Egg Spicy Shellfish Dairy Product