

RIVERSIDE TERRACE

INTERNATIONAL BBQ BUFFET

Hors d'Oeuvres and Salads

Beetroot-cured Salmon Gravlax with Pomegranate, Quinoa, and Ginger Lemon Dressing 

Seafood on Ice with Condiments 

Caprese Salad with Roasted Pine Nuts and Marinated Arugula 

Niçoise Tuna Salad 

Oven-roasted Cauliflower with Tahini Dressing and Crispy Chickpeas 

Seafood Salad with Edamame and Passion Fruit Dressing 

Marinated Beetroot Salad with Goat Cheese Crumble and Roasted Macadamia Nuts  

Prawn and Mango with Cocktail Sauce

Grilled Butternut Squash with Ricotta Cheese and Silver-skin Onion 

Farmhouse Duck Terrine with Pistachio and Condiments 

Moroccan-spiced Pumpkin Hummus with Thyme Yogurt and Pita Bread  

Assorted Selection of Cold Cuts 

Caesar Salad with Crispy Bacon 

Hummus and Babaganoush with Pita Bread 

Selection of French and Local Cheeses 

Strawberry Gazpacho 

Yogurt Coleslaw 

Macaroni Salad 

Creamy Potato Salad 

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Shellfish  Spicy

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

Selection of Salads and Condiments

Rocket, Endive, Baby Gem, Lollo Rosso, and Lollo Bianco Lettuces

Crispy Onion, Sweet Corn, Quinoa

Roasted Chickpeas, Cherry Tomatoes

Lotus Root Chips, Baked Sunflower Seeds

Japanese Counter

Selection of Sashimi, Assorted Sushi, and Maki Rolls 

Japanese Beef Hot Pot

(Seasonal Vegetables, Ramen Noodles, Mushrooms, Bok Choy, Onion, Firm Tofu, Onsen Egg, and Beef Dashi Broth)

From the Green Egg Charcoal Grill

Tiger Prawns 

Asian Flathead Lobster 

Marinated Calamari 

Surat Thani River Prawns 

Honey, Soy, and Garlic-glazed Pork Ribs 

Chicken, Beef, and Pork Satay with Peanut Sauce  

Charcoal-grilled Pork Salsiccia 

Trimmings

Rosemary Potato Gratin Dauphinois 

Grilled Corn with Piment d'Espelette Butter 

Grilled Organic Vegetables 

Marinated Miso Cauliflower 

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Shellfish  Spicy

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From the Tandoor (Indian Section)

Tandoori Prawns 

Chicken Tandoori

Naan Bread and Condiments 

Steamed Jasmine Rice 

Main Hot Dishes

Snow Fish Teriyaki 

Chicken Shawarma with Condiments

Grilled Lamb Kebab

Hokkaido Scallops 

Slow-cooked Braised Ox Cheeks in Port Wine

Tiger Prawns with Thai Spicy Sauce  

Meat Market Station (Cooked to Order)

Australian Wagyu Beef Rib-eye

Australian Wagyu Beef Rump Steak

Australian Wagyu Striploin

Australian Wagyu Beef Tenderloin

New Zealand Lamb Chops

Marinated Pork Neck 

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Shellfish  Spicy

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From the Carving Table

Whole Roasted Sichuan Pepper Duck

Sea Bass Baked in Salt Crust 

Beef Short Ribs

Sauces: Dijon Mustard, Red Wine Sauce, Mint Sauce, Fresh Rosemary Pan Jus, Sweet and Sour Sauce, Seafood Chili Sauce , Green Pepper Sauce, BBQ Sauce

From the Rotisserie

Kimchi-marinated Baby Organic Chicken with Sesame Dressing

Bread Selection

French Baguette 

Sourdough 

Pistachio Loaf  

Cheese Naan 

Olive, Onion & Sundried Tomato Focaccia 

Dinner Roll 

Multigrain Roll 

Pretzel Roll 

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Shellfish  Spicy

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Desserts

Toasted Coconut Caramel Flan  

Yuzu Lemon Meringue Tart  

Apple Tatin  

Banoffee Pie  

Virgin Mojito Shot 

Tahitian Vanilla Crème Brûlée Shot  

Chocolate Basque Cake  

Eton Mess  

New York Cheesecake  

Panna Cotta  

Mango Sticky Rice  

Fresh Fruits  

Thai Desserts 

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Shellfish  Spicy

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Live Stations

Mango Coconut Bingsu – Shaved Frozen Mango, Young Coconut Sorbet (V) (GF)

BBQ Pineapple – Smoked Pineapple with Rosemary Foam and Sorbet (V) (GF)

Patongko – Thai Fried Doughnuts (V)

Khanom Krok – Thai Coconut-rice Pancakes (V)

Cotton Candy (V) (GF)

Ice Cream and Chocolate Fountain (V) (GF)

Vanilla Smoked Ice Cream (V) (GF)

Young Coconut Sorbet (V) (GF)

Roasted Pineapple Sorbet (V) (GF)

Strawberry Sorbet (V) (GF)

Fruit Skewers (V) (GF)

Donuts (V)

Marshmallows (V) (GF)

Toppings

Peanuts (V) (GF) (N) Chocolate Chips (V) (GF)

Raisins (V) (GF) Almond Slices (V) (GF) (N)

Palm Seeds (V) (GF) Young Coconut (V) (GF)

Red Beans (V) (GF) Lod Chong (V) (GF)

Aloe Vera (V) (GF) Pistachios (V) (GF)

THB 3,800++ per person

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

(V) Vegetarian (V) Vegan (GF) Gluten-Free (N) Nuts (P) Pork (SF) Shellfish (S) Spicy

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Prices are in Thai Baht and subject to 10% service charge and applicable government tax.