



# CHOCOLATE BUFFET

SATURDAY 14:00 – 17:00  
BAHT 1,800++ PER PERSON

## CHEESE BOARD

1 SOFT | 1 SEMI-HARD | 1 BLUE | 1 GOAT

## CONDIMENTS

MARINATED OLIVES | CORNICHONS | COCKTAIL ONIONS | BREAD CRISPS

## TEA SANDWICH

ROASTED EGGPLANT | RICOTTA | WALNUT | CRANBERRY GLAZA  
DEVILE EGG | BOILED EGG | MAYONNAISE  
SWEET POTATO | BACON BIT | AVOCADO GUACAMOLE  
PUMPKIN MOUUSE | PUMPKIN SEED | BLACK SESAME | CHARCO BREAD  
CREAM CHEESE | RASPBERRY | WALNUT BREAD

## THAI FARE

### YAM MAMUANG NUA POO

CRAB | SHALLOT | RAW MANGO | CHILLI | SPRING ONION

### NAM TOK NUA

BEEF SHALLOT | MINT | CORIANDER | KAFFIR LIME | ROASTED RICE  
CHILI POWDER | CUCUMBER

### YAM TAKAI TAOHOO THOD

TOFU | SHALLOT | MINT | LEMONGRASS | KAFFIR LIME LEAVF | CASHEW NUT | CHILLI

## JAPANESE APPETIZERS AND SASHIMI

SALMON SPICY GRILED SUSHI ROLL  
DRAGON ROLL  
SAKURA SALMON NIGIRI  
EBI GILL SOUR SHYGYO MOZZARELLA  
AVOCADO SPICY SOUR SALMON

## SIGNATURE WAFFLES

RED CURRY | PLAIN

### SPREADS:

PLAIN OR SALTED BUTTER | SOUR CREAM | LABNEH | MAYONNAISE | PESTO

### FILLINGS:

SUKHOTHAI SMOKED SALMON | HEIRLOOM CHERRY TOMATO  
EGG SALAD | HONEY ROASTED HAM | CUCUMBER

## CARVING

SLOW ROASTED PORK TOMAHAWK | APPLE SAUCE | PICKLE RED CABBAGE

SEASONAL EXOTIC FRUIT

LIQUID CHOCOLATE TROLLEY | HOT | ON ICE  
48 OF THE BEST IMPORTED | ARTISAN LOCAL CHOCOLATE

## DARK (28)

P125, COCOA 100 % | ABINAO 85% | OUGANDA 80% | EQUATEUR 76% | BELIZE 75%  
TANZANIE 75% | PHILIPPINE 75% | CLASSIC 72% | VENEZUELA 70% | VIETNAM 70%  
CHIANGMAI 70% | CHUMPORN 70% | PRACHUAP 70% | CHANTABURI 70% | MEKONGA 70%  
ANDOA 70% GHANA 68% | ASHANTI 67% | MEXICO 66% | ECUADOR 66% | HAITI 65%  
SANTAREM 65% | GRANADA 65% | PERU 64% | MANJARI 64% | BRAZIL 62% | DARK ORANGE

## MILK (9)

RUBY 47% | BAHIBE 46% | VENEZUELA 43% | MADAGASCAR 43% | ANDOA 39% | ORIZABA 39%  
LINDT MILK 37% | PAPOUASIE 35% | AZELIA 35%

## WHITE (3)

ANEO 34% | OPALYS 33% | LINDT WHITE

## BLOND (2)

ORELYS 35% | DULCEY 32%

## INSPIRATION (4)

INSPIRATION PASSION | NSPIRATION ALMOND | INSPIRATION STRAWBERRY  
INSPIRATION RASPBERRY

## DOUBLE FERMENTATION (2)

ITAKUJA 55% | KIDAVOA 50%

## CONDIMENTS

WHIPPED CREAM | SEA SALT | CINNAMON | YELLOW CURRY POWDER | CRACKED PEPPER  
PIMENT D'ESPELETTE

## SWEETS

STICKY DATE PUDDING | TOFFEE SAUCE  
FRESHLY BAKED SCONE | CHURROS EL ESPANA

## DESSERT

RED VELVET COOKIE  
PINA COLADA JELLY  
FLOURLESS CHOCOLATE CAKE  
CASHEW BROWNIE | MANJARI 72% GANACHE  
SWEET POTATO | WHITE CHOCOLATE ROLL  
HUKAMBI CHOCOLATE 53% BANOFFEE TART  
AMARETTO TIRAMISU  
BLACK LOTUS TEA CHEESECAKE  
VANILA RICE PUDDING  
ROSEMARRY | PASSIONFRUIT | CHOCOHATE GANACHE FINANCIER  
POMELO ORANGE FRUIT | VEGETABLE TART  
RASPBERRY CHOCOLATE CHOUQUETTE  
SUKHOTHAI TEA PANNA CATTÀ

CHOCOLATE MACARON SPECIAL ORIGIN  
ORANGE CHOCOLATE | OLIVE OIL | MANGO SESAME | RASPBERRY GINGER  
LEMON PISTACHIO | LIME

## CHOCOLATE TRUFFLE

GINGER TRUFFLE | MATCHA TRUFFLE | MOCHA TRUFFLE  
ORANGE TRUFFLE | MILK TRUFFLE

## ICE CREAM | SORBET

THAITEA ICECREAM | CHOCOLATE ICECREAM  
ORANGE SORBET | LIME SORBET