



CHOCOLATE BUFFET

SATURDAY 14:00 – 17:00

BAHT 1,800++ PER PERSON

CHEESE BOARD

1 SOFT | 2 SEMI-HARD | 1 COAT | 1 BLUE

CONDIMENT

MARINATED OLIVE | CORNICHON | COCKTAIL ONIONS | BREAD CRISP

TEA SANDWICH

POTATO SALAD 🍟
SCALLOP | VOL AU VANT | CHORIZIO 🍷🍷
SHRIMP | COCKTAIL 🍷
CRAB MEAT | AVOCADO 🍷
SALMON MOUSSE | CAVIAR 🍷

THAI FARE

PLA HOY SHELL (THAI HERB SCALLOP SALAD) 🍷🍷
SCALLOP | FISH SAUCE | SHALLOT | LEMONGASS
YUM PHON LA MAI RUAM (MIXED FRUIT SALAD WITH CRISPY FISH) 🍷
APPLE | POMELO | PINEAPPLE | MANGO
KRUAY KA RI SAI GOONG (CRISPY CURRY CONE) 🍷
SHRIMP | GARLIC | CURRY POWDER

JAPANESE APPETIZER | SASHIMI

SALMON ABURI SAIKYO | EBI SUSHI | TUNA SUSHI
CALIFORNIA MAKI | FUTO MAKI

WARM ITEM

PRAWN THERMIDOR TART 🍷🍷🍷

CARVING

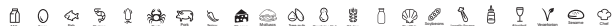
SALMON WELLINGTON | SAFFRON CREAM SAUCE 🍷🍷🍷

SEASONAL EXOTIC FRUIT

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

CLEANSER

SEASONAL EXOTIC THAI FRUIT
LIQUID CHOCOLATE TROLLEY | HOT | ON ICE
30 OF THE BEST IMPORTED AND ARTISAN LOCAL CHOCOLATE



The above mentioned rate is in local currency THB. Subject to prevailing governments tax and service charge. Please let our wait staff know if you have any special dietary requirements, food allergies or food intolerance..

DARK (28)

P125, COCOA100% | ABINAO85% | OUGANDA80% | EQUATEUR76% | BELIZE75%
TANZANIE75% | PHILIPPINE75% | CLASSIC72% | VENEZUELA70% | VIETNAM70%
CHIANGMAI70% | CHUMPORN70% | PRACHUAP70% | CHANTABURI70% | MEKONGA70%
ANDOA70% | GHANA68% | ASHANTI67% | MEXICO66% | ECUADOR66% HAITI65%
SANTAREM65% | GRANADA65% | PERU 64% | MANJARI64% | BRAZIL62% | DARK ORANGE

MILK (9)

RUBY47% | BAHIBE46% | VENEZUELA43% | MADAGASCAR43% | ANDOA39% | ORIZABA39%
LINDT MILK37% | PAPOUASIE35% | AZELIA35%

WHITE (3)

ANEO34% | OPALYS33% | LINDT WHITE

BLOND (2)

ORELYS35% | DULCEY32%

INSPIRATION (4)

INSPIRATION PASSION | NSPIRATION ALMOND | INSPIRATION STRAWBERRY
INSPIRATION RASPBERRY

INSPIRATION RASPBERRY

ITAKUJA 55% | KIDAVOA 50%

CONDIMENTS:

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

SWEET

DACQUOISE AUX NOISETTES 🍷🍷
ALMOND BANANA CARAMELIZED 🍷
ROSE & RASPBERRY ST. HONORE 🍷
LAPIS PANDAN 🍷
SHINE MUSCAT CHARLOTTE 🍷
ERDBEERESCHAUM 🍷
CHOCOLATE BANANA DELIGHT 🍷
VALRHONA AMATIKA 46% WALNUT BAR 🍷
VALRHONA 70% GUANAJA MILLE FEUILLE 🍷
VALRHONA MATCHA INSPIRATION BURNT CHEESECAKE 🍷
DARK CHERRY KIRSCH PARFAIT 🍷
ALMOND LAMINGTON 🍷

ASSORTED PRALINES

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

PASS AROUND

VACHERIN AUX FRAISES 🍷
SAMOENG STRAWBERRY COMPOTE | MADAGASCAR VANILLA CHANTILLY

HOT

SUKHOTHAI STICKY DATE PUDDING | TOFFEE SAUCE 🍷
PEAR TARTE TATIN 🍷
CHURROS EL ESPANA 🍷

SORBET ICE CREAM

PISTACHIO STRACCIATELLA 🍷
ERDBEERESCHAUM 🍷
BERGAMOT JASMINE SORBET
BANANA SORBET

ON THE SIDE

CRÈME ANGLAISE | MIXED BERRY COMPOTE | CARAMELIZED ALMONDS
VANILLA CHANTILLY | COCONUT FLOWER SYRUP

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