CHOCOLATE BUFFET

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

SAVORY SELECTION

CHEESE BOARD
1 SOFT | 2 SEMI-HARD | 1 GOAT | 1 BLUE
CONDIMENTS: MARINATED OLIVES | CORNICHONS | COCKTAIL ONIONS | BREAD CRISPS

TEA SANDWICH
SHRIMP CEVICHE TACO
BLUE CHEESE & PEAR TARTLET
SEARED SCALLOP WITH MANGO, BLOOD ORANGE & CAVIAR
SMOKED SALMON ROLL WITH CREAM CHEESE & HONEY DILL
MARINATED BOCCONCINI WITH PARMA HAM & TOMATOES

THAI FARE
TAENG MO PLA HAENG SMOKED SALMON:
TRADITIONAL THAI APPETIZER OF FRESH WATERMELON, CRISPY FISH, AND SHALLOTS

GAENG TAI PED ROM KHWAN:
DUCK BREAST ROULADE IN SOUTHERN YELLOW CURRY WITH NEW POTATOES

YAM MA KHUEA YAO KAI NOK KA THA:
SALAD OF MINCED PORK & LONG GREEN EGGPLANT WITH QUAIL EGGS

JAPANESE APPETIZERS
SUSHI & NIGIRI: SALMON ABURI SAIKYO | EBI SUSHI | TUNA SUSHI
MAKI ROLLS: CALIFORNIA MAKI | FUTO MAKI

WARM SELECTION
CHICKEN CORDON BLEU | TARTARE SAUCE

CARVING
PORK PORCHETTA | GRANNY SMITH APPLE SAUCE (DAIRY)

CLEANSER
SEASONAL EXOTIC THAI FRUITS

LIQUID CHOCOLATE TROLLEY
(HOT / ON ICE)
30 OF THE FINEST IMPORTED AND ARTISAN LOCAL CHOCOLATES

Milk | Eggs | Fish | Shrimp | Squid | Crab | Pork | Spicy | Cereals | Mollusks | Tree nuts | Cashew Nut | Gluten | Dairy Product | Shellfish | Soybeans | Lovely Scene | Mustard | Alcohol | Vegetarian | Sesame | Chef

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 COCOA 100% | ABINAO 85% | OUGANDA 80% | EQUATEUR 76% | BELIZE 75%
TANZANIE 75% | PHILIPPINES 75% | CLASSIC 72% | VENEZUELA 70% | VIETNAM 70%
CHIANG MAI 70% | CHUMPHON 70% | PRACHUAP 70% | CHANTHABURI 70% | MEKONGA 70%
ANDOA 70% | GHANA 68% | ASHANTI 67% | MEXICO 66% | ECUADOR 66%
HAITI 65% | SANTARÉM 65% | GRANADA 65% | PERU 64% | MANJARI 64%
BRAZIL 62% | DARK ORANGE

MILK (9)
RUBY 47% | BAHIBÉ 46% | VENEZUELA 43% | MADAGASCAR 43% | ANDOA 39%
ORIZABA 39% | LINDT MILK 37% | PAPOUASIE 35% | AZÉLIA 35%

WHITE (3)
ANÉO 34% | OPALYS 33% | LINDT WHITE

BLOND (2)
ORÉLYS 35% | DULCEY 32%

INSPIRATION (4)
PASSION | ALMOND | STRAWBERRY | RASPBERRY

DOUBLE FERMENTATION (2)
ITAKUJA 55% | KIDAVOA 50%

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

SWEET SELECTION
PEAK SUMMER - SAVOR THE SEASON'S FINEST HARVEST

DESSERTS & PASTRIES
PEACH TART
PASSION POPPY SEED CHEESECAKE
YOUNG COCONUT & OPALYS PANNA COTTA
LAVENDER CARDAMOM FIG ENTREMET
GIANDUJA APRICOT & EARL GREY TRAVEL CAKE
VALRHONA 46% AMATIKA CHERRY
BURNT BANANA UPSIDE-DOWN CAKE
PEAK SUMMER NOUGAT
SUMMER CITRUS TART
ROASTED COCONUT PASSION FINANCIER
POPCORN 36% CARAMÉLIA PANNA COTTA

ASSORTED PRALINES & TRUFFLES
TRUFFLES: MATCHA | MOCHA | MILK CHOCOLATE | ORANGE | GINGER

PASS AROUND
PEACH MELBA
FRESH PEACH FLAMBÉ | MADAGASCAR VANILLA CHANTILLY | CARAMELIZED ALMONDS

HOT
PHUKET PINEAPPLE TARTE FINE
HAZELNUT KING CAKE
CHERRY CLAFOUTIS

SORBET ICE CREAM
ICE CREAM: VANILLA ( ) | MATCHA ( )
SORBET: YUZU | MANGO NAM DOK MAI

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

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