



BUFFET MENU

SELECT 6 SALADS & APPETIZERS

- Beetroot Salad with Goat Cheese Cream
- Baked Mussels Persillade
- Seared Yellow Fin Tuna Carpaccio
- Lamb Salad
- Grilled Beef Salad
- Smoked Organic Duck Breast Salad
- Char Grille Vegetables
- Smoked Salmon Quiche
- Baked Butternut Squash with Feta Cheese
- Young Papaya Salad
- Raw Tuna spicy Salad
- Arancini Tom Yum Thai Fusion
- Spinach Quiche
- Seafood Vermicelli Salad
- Pomelo & Prawns Salad

SELECT 5 CHEESE & 4 COLD CUTS

CHEESE:

- Beaufort AOP Outdoor Summer Pasturage
- Comte AOP 18-month Fort Des Rousses
- Comte AOP 6-8 month Fort Des Rousses
- Parmigiano Reggiano PDO Millesomato 24 Mesi
- Aged Rutland Red (Clawson Reserva Brand)
- Queso Manchego D.O Viego
- Organic Vintage Cheddar (Award Winning)

- Honey Ring Cow Gouda (Award Winning)
- Honey Ring Goat Gouda
- Gouda XO
- Organic Bastiaanse Blue Gouda
- 1000 Days Aged Gouda
- Honey Goat Truffle Gouda

COLD CUTS:

- Jamon Iberico Cebo
- Patta Negra (bone in)
- Iberico Choriza
- Iberico Salchichon
- Iberico Lomo



CHARCOAL BBQ STATION

- Australian Lamb Cutlets
- Tiger Prawns
- "Cote de Boeuf" Aus Beef Black
- Angus 150 Days "MBS3+"

SELECT 6 MAIN COURSES

- Free Range Chicken Thighs
- Organic Chicken Cashew
- Veal "Blanquette"
- Red Snapper Filet with Pesto and Fresh Herbs
- Slow Cooked AUS Lamb Shoulder
- Soft Shell Crab Curry
- Wagyu Beef Bourguignon
- Organic Smoked Farmer Pork Ribs
- Andaman Roasted Seabass with Lemongrass
- Lamb Massaman
- Fried Black King Fish

SELECT 6 SIDE DISHES

- Sauteed Forest Mushroom
- Organic Jasmine Rice
- French Fries
- Egg Fried Rice
- Grilled Sweet Corn
- Stir Fried Morning Glory
- Stir Fried Vegetables with Oyster Sauce
- Mash Potatoes
- Creamy Spinach

SELECT 5 DESSERTS

- Tiramisu
- Homemade Caneles
- Seasonal Fruits
- Baba Au Rum
- Eclair Lemon Meringue
- Homemade Macarons
- Vanilla Choux
- Homemade Ice-cream Trolley
- Cheesecake
- Sticky Rice and Mango
- Salted Vanilla Eclair