

PRIVATE BUFFET LUNCH I **(MEETING PACKAGE)**

APPETIZERS

Chicken Hawaiian salad
Grilled vegetable with balsamic dressing
Spicy minced chicken with herb salad
Spicy Thai eggplant salad with prawn and minced pork salad
Crispy vermicelli with tamarind sauce

MAIN COURSES

Deep-fried fish with sweet and chili sauce
Sweet and sour pork with onion, pepper and pineapple
Rolled chicken breast filled with spinach
Pork stew with zucchini and carrot
Stir-fried mixed vegetables with crispy pork
Potato gratin
Fried rice with egg
Steamed jasmine rice

SALAD BAR

Variety of organic lettuces and dressing

SOUP

Mushroom cream soup
Simmered chicken spicy soup (Tom Kha Gai)

CONDIMENTS

Basket of assorted breads with butter

DESSERTS

Caramel custard
Assorted cake
Chocolate mousse in shot glass
Seasonal fresh fruits

PRIVATE BUFFET LUNCH II

(MEETING PACKAGE)

APPETIZERS

Grilled mixed mushrooms with red onion, crispy and sesame dressing
Orzo salad with prawn, fresh tomatoes and green olives
Kra Tong Thong (minced pork with water chestnut, corn, pea in golden cup)
Chicken Satay
German potato salad

MAIN COURSES

Roasted pork filet with herbs garlic and wine sauce
Chicken and green onion yakitori
House smoked pork spare ribs with spicy tamarind barbecue sauce
Baked penne gratin with ham, broccoli and cheddar cheese
Duck breast in spicy red curry with litchi
Stir-fried mixed vegetable with oyster sauce
Fried rice with Chinese sausage
Steamed Jasmine rice

SALAD BAR

Variety of organic lettuce and dressing

SOUP

Corn soup
Spicy Asian style broth with pork rib

DESSERTS

Vanilla and caramel éclair
Classic tiramisu
Banana in coconut milk
Seasonal fresh fruits