

# Cupid of Love

## Buffet

### Appetizer and Cold plates

- Red Snapper Fillet in Brioche Bread with Capers Tomato and Dill Sauce
- Tomato Carpaccio with Pesto & Shaved Parmesan Cheese
- Shrimps and Fruits Salad Cocktail
- Kao Tang Na Tang  
(*Crispy Rice Crackers with Minced Pork and Shrimps Coconut Paste*)
- Grilled Vegetables with Balsamic Dressing
- Assorted Italian Salami Pickles and Melon on Pyramid
- Soft Vietnamese Spring Rolls
- Squid Salad with Chickpeas and Tahini Sauce
- Baked Eggplant with Ground Beef Stuffing
- Selection of Fresh Salad Leaves with Dressings and Condiments

### Food stall

- Phad Thai Noodle Station  
OR
- Italian Pasta Station with Tomato Sauce or Ham Cream

### Carving

- Roasted Pork Fillet with Mushrooms Stuffing in Puff Pastry Crust
- Assorted Bread Rolls with Grissini

### Soup

- Potato Soup with Mussels

### Hot Dishes and Main Courses

- Bites of Chicken Tandoori with Home-made Yogurt
- Vietnamese Fried Fish Cake in Sugar Cane Skewers
- Lamb Navarin with Summer Vegetables
- Pork Fillet with Bacon and Melted Cheese and Leek
- Roasted Spring Chicken with Black Pepper on Mashed Potatoes
- Sautéed Vegetables with Oyster Sauce
- Salmon on Macadamia Nut Crust and Green Olives Sauce
- Gaeng Kiew Wan Nuea (*Beef Green Curry*)
- Pla Ka Pong Nueng Manao  
(*Steamed Sea Bass with Vegetable and Spicy Lime Sauce*)
- Lemongrass Scented Steamed Rice

### Desserts

- Home-made Ice Cream with Condiments
- Seasonal Fresh Fruit Slices
- Marbled Cheese Cake
- Assorted Thai Desserts
- Cream and Chocolate Profiteroles
- Chocolate Brownies
- Apple and Cheese Tart
- Mango Mousse
- Fruit Tart
- Coffee and Tea

# Wedding Bells

## Buffet

### Appetizer and Cold Plates

- Larb Gai (*Spicy Minced Chicken Salad with Fresh Mint and Grounded Roasted Sticky Rice*)
- Yum Ma-khuae Yao (*Spicy Grilled Eggplant Salad*)
- Krathong Thong (*Minced Chicken and Vegetables in Crispy Cup*)
- Norwegian Smoked Salmon Plate with all Condiments
- Thin Slice Octopus with Lettuce and Salmon Roes
- Marinated Chicken in Shao Xing Wine
- Eggs Cup filled with Herring and Pickled Vegetables
- Eggplant caviar with Parsley
- Crab Meat Cocktail in Martini Glass
- Beef Carpaccio with Parmesan Chips
- Blue Shell Mussels with Pepper Relish and Lemon Dressing
- Assorted Lettuce and Leaves with Selection of Dressings and Condiments

### Pasta station

Freshly Cooked Pasta with Selection of Sauce:

- Spaghetti or Penne
- Tomato, Beef Bolognese or Cream Sauce

### Carving Station

- Roasted Turkey Breast Stuffed with Chorizo Sausages in a Herbs Jus  
OR
- Honey Glaced Virginia Ham with Apple Sauce
  
- Assorted Bread Rolls and Grissini

### Soup

- Seafood Tomato Soup with Garlic Croutons

### Hot Dishes and Main Courses

- Beef Medaillions wrapped with Pancetta on Herbs Ratatouille
- Boneless Whole Farm Chicken in Brandy and Green Pepper Corn Sauce
- Lamb Vindaloo
- Garden Vegetables with Black Mushrooms
- Steamed Sea Bass with Plum Sauce
- Tofu with Bamboo Pith in Brown Sauce
- Kaeng Kiew Warn Nua  
(*Beef Green Curry with Eggplant*)
- Ped Ob Nam Pueng  
(*Braised Duck Roll with Red Onion and Honey*)
- Lemongrass Scented Jasmine Rice

### Desserts

- Tropical Fruit Tart
- Normandy Apple Flan
- Pear Napoleon Cake
- White Espresso Cake
- Baked Coconut Cream Caramel
- Seasonal Fruits Platter
- Mango Cheese Cake
- Italian Favorite Tiramisu
- Irish Mousse Cake
- Home-made Cookies and Sweet Chocolate Almond Sticks
- Selection of Ice Cream with Condiments
- Coffee and Tea

# Heart to Heart

## Buffet

### Appetizer and Cold Plates

- Californian Roll and Temaki
- Home-made Selection of Smoked Fish
- Steamed River Prawns on Ice Carving with Cocktail Sauce
- Parma Ham with Melon on Pyramid
- Andaman Seafood Cocktail in Martini Glass
- Grilled Green Asparagus  
with Balsamic Dressing
- Crab Salad with Mango Relish in Glass
- Mussels with Truffle Mayonnaise
- Larb Moo  
*(Spicy Minced Pork Salad with Fresh Mint  
and Grounded Roasted Sticky Rice)*
- Yam Tua Plu *(Wing Bean Salad)*
- Som Tum *(Thai Green Papaya Salad)*
- Nua Nam Tok *(Grilled Beef Salad with  
Mint and Ground Roasted Rice)*
- Nam Prik Goong Sod  
*(Spicy Fresh Shrimp Paste)*

### Salad Bar Demonstration

- Selection of Garden Greens with  
Condiments and Dressings
- Caesar with Smoked Turkey Breast  
and Focaccia Croutons

### Soup

- Tom Kha Gai *(Chicken Galangal Soup  
with Coconut Milk)*
- Tomato Soup

### Carving Station

- Roasted Lamb Legs  
*Served with Mushroom Sauce,  
Horseradish and Mustard*
- Assorted Bread Rolls and Grissini

### Noodle Station

- Traditional Thai Noodle Soup  
with Choice of Noodles and Condiments

### Hot Dishes

- Cod Fish wrapped in Bacon with Cream Saffron Sauce
- Steamed Whole Sea Bass with Scallion and Soya Sauce
- Darn of Pan-fried Salmon with Curry Sauce
- Pork Piccata with Ham and Cheese  
served with Mashed Potatoes
- Pan-seared Beef Tenderloin with Red Wine Sauce  
and Stir-fried Vegetables
- Grilled Lamb Chops with Ratatouille  
on Wine Sauce and Mint Jelly
- Moo Phad Med Mamuang  
*(Stir-fried Pork with Cashew Nuts and Dried Chili)*
- Phad Broccoli Goong  
*(Stir-fried Broccoli with River Prawns)*
- Kao Phad Poo *(Fried Rice with Crab Meat)*
- Steamed Pandan Scented Jasmine Rice

### Dessert

- Coconut Mousse with Cherries
- Passion Fruit Mousse
- Crème Brûlée glazed with Pineapple
- Tart of Baked Pear with Red Wine and Cinnamon
- Mango Cheese Cake
- Tropical and Exotic Fruits
- Cashew Nuts and Maple Syrup Pie
- Tropical Fruit Tart
- Pear Napoleon Cake
- White Espresso Cake
- Home-made Cookies and Sticks
- Coffee and Tea