



International Cocktail Menu

Cold Snacks

Marbre of poultry with fresh green pepper corn and walnuts
Lemongrass prawn martinis with cocktail dip and brandy mouseline
White ham, cheddar with Dijon mustard on oat rye bread
Smoked ocean salmon trout with capers and red onions
Bite size flaky bouchees filled with porto liver parfait
Curried chicken and jicama mince in golden rice flour shells
Soothing cucumber cups with tangy tuna salad
Exotic pomelo salad with minced chicken and shrimps
Vietnamese spring rolls with sweet-sour dipping
BBQ Potato chips
Puff pastry savouries
Fried sesame coated cashewnuts

Warm Entrees

Sakoo Sai Moo
Chor Muang
Minced knife fish patties with tender winged beans
Golden fried flaky Thai curry puffs
Black mussel hor mok with kaffir lime leaf threads and coconut cream
Deep fried garoupa nuggets in tempura batter with tangy lime-chilli dip
Bite size steamed char-siu pork buns

From Our BBQ Station

Char-grilled curried chicken satays
Char-grilled BBQ pork skewers with garlic and pepper

From Our Carving Station

Carved bone ham glazed with honey and brandy
Small-oven fresh black currant and sunflower seed baguette
Dijon mustard, home-made apple sauce, BBQ tomato dip

Desserts

Red berry soft meringue tartlets
Caramelized ginger-ginseng pots de crème
Selection of small sweet Thai treats
Glazed fresh mango mignardises
Seasonal tropical fresh fruits





Thai Cocktail Menu

Cold Snacks

Kuay Tiew Lui Suan
Savoury herbed duck mince in cucumber cups
Northern pork dip in plum tomato cups
Northern garlic sausage with ginger and shallots
Crab and prawn in fisherman's egg net
Savoury Thai tuna salad in rice pastry shells
Krathong Thong
Krathong Mee Krob
Fluffy rice crispies with prawn and pork topping
Flaky golden fried Thai curry puffs

Warm Entrees

Chor Muang
Sakoo Sai Moo
Pan Sip Pla
Moo Sarong
Herbed prawn mince candles with apricot dip
Kanom Pang Naa Ghoong-Moo
Thod Mun Pla with cucumber-shallot relish
Hor Mok of black mussels
Thoong Thong
Fried chicken winglets with salt
Char-grilled curried chicken satays
Char-grilled pork skewers with garlic and pepper
Char-grilled cuttle fish balls with spicy sweet-salty chilli dip
Sun-dried and fried pork with coriander
Sun-dried and fried chicken jerkies
Fried cashew nuts coated with white sesame seeds

Desserts

Durian and banana chips
Selection of seasonal tropical fresh fruits
Refreshing Thai melon and coconut milk sorbet
Thai pancakes
Kanom Krog
Kanom Chaan
Kanom Tarn
Tako and Woon Gati
Khao Tu and Look Choop
Keab Lam Duan

