

COLONNADE

CRUSTACEANS SPECIALTIES

Alaskan King Crab, Maine Lobster, Sicilian Brown Crab, Razor Clam, Snow Crab Leg, Rock Lobster, Black Mussel, White Prawns, Manila Clams, River Prawns,
Lemon Wedges, Lime Wedges, Thai Chili Lime Dip, Cocktail Sauce, Tartar, Tomato Salsa, Tabasco

5 x European oysters freshly shucked to order
Lemon Wedges, Lime Wedges, Cocktail Sauce, Tabasco, Mignonette, Ponzu

ANTIPASTI AND SALAD

Salad Station

Rocket, Green Oak, Red Coral, Baby Spinach, Endive, Sunflower Sprout
Tomato, Cucumber, Red Onion, Cherry Tomato, Sweet Corn, Broccoli
Dressing: Thousand Island, French Dressing, Lemon Vinaigrette, Balsamic Dressing
Premium Balsamic, Olive Oil and Infused Oil

Caesar Salad Station

Baby Cos, Bacon, Croutons, Anchovies, Parmesan, Caesar Dressing

Tossed Salad

- Heirloom Tomato, Bocconcini Cheese, Basil, Pine seeds and Pesto
 - Octopus, Avocado, Cucumber, Seaweed, Japanese Dressing
 - Roasted Pumpkin, Fennel, Scallop, Lemon Dressing
 - Salmon Rillettes, Rustic Bread
 - Asparagus Wrapped with Bacon, Anchovy and Caper Pesto
 - Beef Carpaccio, Rocket, Parmesan, Lemon Dressing

PATES AND TERRINES

- Duck Rillettes
- Wild Boar Terrine
 - Foie Gras Pate, Black Truffle, Port Jelly
- Terrine whole Duck Foie Gras with Ginger
Brioche Bread and Pickles

SALMON

Gin and Tonic

Whiskey and Honey

Dill Gravlax

Mustard Dressing, Chive-Lemon Cream, Chopped Red Onions, Capers

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CHARCUTERIE

French Sausage, Salami, Coppa, Prattami
Prama Ham and Melon

FOIE GRAS STATION

Pan-Fried Foie Gras, with Toasted Brioche, Apple Salsa

SIGNATURE SOUP

Lobster Bisque Flambé with Pernod and Lobster Butter
Truffle and Wild Mushroom Cream Soup, Fresh Sliced Black Truffle

HOME MADE PASTA & CARBONARA A LA MINUTE

Herb Fettuchini, Saffron Pappardelle, Squid Ink Vermicelli, Ravioli
Sauce: Cherry Tomatoes, Chilies, Garlic, Mushrooms, Onions, Olive, Bacon, Ham,
Cream, Basil, Parsley, Pesto, Carbonara, Bolognese

CARVING

- Roasted Wagyu Prime Rib with Yorkshire Puddings, Red Wine Sauce
 - Roasted Pork Porchetta, Prune Gravy
- Pass around Trolley: Baked 'Glacier 51' Toothfish Wellington, Spinach Cream

HOT DISHES

- Baked Oyster with Spinach and Mornay Sauce
 - Seafood Thermidor
 - Chicken Coq Au Vin
- Braised Beef Cheeks, White Beans "Lyonnaise"

VEGETABLES

- Eggplant Mousaka
- Glazed Heirloom Baby Carrot with Yuzu Butter
 - Truffle Mashed potatoes and Brown Butter
 - Sauté Green Beans with Garlic

BBQ GRILL

- Grilled River Prawn
- Grilled Rock Lobster
 - Grilled Scallop
- Grilled Salmon Teriyaki
- 24 Hour Beef Ribs, Roasted Garlic Oil
 - Grilled Lamb Chop

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JAPANESE SPECIALTIES

Appetizer

- Hiyashi Wakame (Seaweed Salad)
- Unikurage (Seasoned Jellyfish)
- Kimchi Sazae (Kimchi Spiral Babylon)
- Boiled Salmon Belly in Miso Sauce
- Marinated Seared Tuna

SUSHI/SASHIMI/Maki

Maki: Uramaki, Hosomaki, Temaki, Futomaki, Tempuramaki, California maki

Sashimi/Sushi: Salmon, Salmon Belly, Engawa, Foie Gras, Kani, Ebi, Saba, Hamachi, Hotate, Tako, Sake, Unagi, Tamago, Katsue, Suzuki, Hogigai, Maguro, Ika, Ikura, Shake

Condiments: Pickled Ginger, Wasabi, Soy Sauce, Daikon

TEMPURA AND KUSHIAGE

Shrimps, Shojin Age (Vegetables), Kushiage

THAI SPECIALTIES

Appetizer

- KHAO TANG GOONG MUNGKORN Lobster Coconut Dip, Crispy Rice Crackers
- SAKU SAI MOO Tapioca Dumpling Filled with Pork
- YAM SOM O Pomelo Salad with Shrimp
- PLA NEUA Spicy Grilled Beef Salad
- YAM HAO PLEE PED KROB Banana Blossom Salad, Crispy Duck and Lychee
- NAM PRIK KAI POO Crab Roe Chili Dip Served with Fresh and Boiled Vegetables

Main Dish

- GAI HOR BAI TEOY Chicken in Pandan Leaf
- PANANG YANG PLA HIMA Grilled Snow Fish in Dry Red Curry
- POONIM SAUCE PONG KARI Fried Soft Shell Crab in Yellow Curry Sauce
- BROCCOLI NEAU POO Braised Broccoli in Crab Meat Supreme Sauce
- GOONG PHAD MED MAMUANG Wok-fried Shrimp with Cashew nuts
- MASSAMAN KAE Braised Lamb Massamun Curry, Sala Fruit
- Steamed Jasmine Rice and Brown Rice

KAO SOI KAE RAE GIA (Station)

Northern Style Curry Noodle with Braised Lamb or Chicken

COLONNADE

CHEESES AND BREAD

Selection of 25 to 30 Varieties of Farm House Cheeses
(Subject to Variations According to Season and Market Availability)

Grilled Raclette Cheese, Boiled New Potatoes, Pickles

Display of Whole Breads, Bread Roll, Rustic Bread and Breakfast Bakeries
Butter and Honey

DESSERTS

White Satin chocolate mousse, Kumquat

Very Chocolate Eclairs

Panna Cotta

Fruit and Berry Tartlets

Chocolate Torte

Deep Dish Pavlova

Creation of The Moment

Crème Brûlée

Cheese Cake

The Sukhothai Chocolate Truffles

Macarons

Bowl of Spicy Chocolate Coated Tamarind

Demo Station

• A la Minute Tiramisu with your Choice of Grappa, Amaretto, Grand Marnier, Kalhua,
Green Chartreuse or Marsala

• Crepes Suzette

Ice creams and Sorbets (5 kinds)

Vanilla Anglaise; Whipped Cream; Chocolate Sauce; Toasted Almond

Hot Lamp

Sticky Toffee Pudding, Fudge Sauce

Gratinated Coconut Rice, Mango, Longan and Lychee

THAI DESSERT

NAAM KHENG SAI Red Ruby Chestnut Morsels, Ginkgo Nut, Lotus Seeds, Barley Rice

Baby Jujub, Jackfruit, Toddy Palm

Served with Shredded Ice

KHAO NIEW MAMUANG Sticky Rice, Mango

KANOM SAI SAI Traditional Thai Dessert, Stuffed Shredded Coconut Steamed in Banana Leaves

KHAO NIEW NA TANG TANG, Sweet Sticky rice, Verities topping

KANOM KLAUY Traditional Thai Dessert, Steamed Banana Meat, Palm Sugar in Banana Leaves

6 kinds of Seasonal Fresh and Sliced Fruits