

Premium Cocktail Menu

THB 1,200.- net per person

Dried Snacks

- Salted Cashew Nuts
- Deep-fried Shrimps and Shitake Crackers
- Nachos with Spicy Salsa

Canapés'

- Sakoo Sai Moo (Tapioca stuffed with Nuts and Pork)
- Grilled scallop in blood orange sauce
- Chicken Liver Pate on Brioche Bread
- Smoked Duck Breast with Radicchio and Oranges
- Smoked Salmon Rolls with Seaweed
- Som Tum Sushi
- Prawn Cocktail
- tomato and Bocconcini Skewers with Pesto Sauce
- Hummus with Mini Crispy Pita Bread & Black Olives

Demonstration

- Oven Roasted Rib-Eye rolled with Horseradish Sauce and Gravy Sauce served with European Bread Basket



Hot Bites

- Vietnamese Pork Ball on Lemongrass Stick with Chili Dipping Sauce
- Chicken and Pork Satay with Peanut Sauce
- Ham and Cheese Quesadillas
- Baked Oyster on a Bed of Spinach
- Roasted Spicy Buffalo Chicken with Honey and Sesame Sauce
- Chicken Curry Puff
- Shrimp and Glass Noodles Spring Rolls with Chili sauce
- Grilled Beef Tenderloin Skewers with Soya sauce

Dessert

- Chocolate Brownies with White Chocolate Mousse
- Passion Fruit Mousse
- Lemon Meringue Pie
- Chocolate Truffles and Home-made Cookies
- Yoghurt Mousse with Berry Compote
- Mango Cheese Cake
- Seasonal Fresh Fruit Skewer
- Assorted Mini Cup Cakes