



WESTERN BUFFET MENUS

(A)

Fresh oysters on ice with shallot vinegar
Confit duck terrine with red onion jam
Beetroot & orange cured salmon with condiments

- Salads -

Assorted garden greens
Chargrilled mixed vegetable antipasti
Home cured tomatoes & mozzarella with basil & balsamic glaze
Roasted Mediterranean vegetable with basil couscous

- Mains -

Roast leg of lamb infused with garlic & rosemary
Baked Samui seafood pie with snow peas & potato puree
Poached king prawns with scallops in leek sauce
Chargrilled pork fillet with roasted shallot, garlic & apricot
Roasted potatoes in garlic & rosemary
Roasted seasonal vegetables

- Desserts -

Mixed berry mousse
Rich chocolate brownie
Minted exotic fruit salad
Poached fruit trifle



(B)

- Appetizers -

Carpaccio of beef with shaved Parmesan, capers & balsamic glaze

Marinated olives, bell peppers, tomatoes & artichoke salad

King prawns with mango & chili salsa

- Salads -

Assorted garden greens

Traditional Nicoise salad

Pomelo salad with shredded young coconut

Apple, caramelized walnuts & blue cheese salad

- Mains -

Roasted rib of Australian beef with Yorkshire pudding

Grilled king prawns with mussels & baby squid in tomato & Pernod sauce

Roast tenderloin of pork with apricot, roasted garlic & shallots

Baked fusilli with mushrooms & Gorgonzola Cheese

Roasted potatoes in garlic & rosemary

Medley of vegetables

- Desserts -

Trio of chocolate mousse

Apple & mixed berry crumble

Lemon meringue tart with raspberry coulis

Minted exotic fruit salad