

Café@2

NEW YEAR'S BRUNCH

Adult (Food only), THB 2,023++

Child, THB 1,100 ++

APPETIZERS AND SALAD BAR

Shrimp and avocado with green mango salsa
Soba noodle salad with shrimp and ginger soy dressing
Light smoked salmon with caper sauce
Vietnamese spring rolls with chili and peanut dressing
Pan seared Foie Gras served with red wine reduction, poached pear, and brioche
Smoked duck, cranberry and pear salad
Caesar salad, Caesar dressing and condiments
Fresh garden greens and vegetables

Dressing selection: Vinaigrette, Thousand island, French dressing, Italian dressing

INTERNATIONAL CHEESE SELECTION

Camembert, Conte 24 months, Manchego, Saint Nectaire, Morbier, Cheddar, Taleggio, Pecorino, Parmesan, Gorgonzola, Roquefort

COLD CUT SELECTION

Parma ham leg, Salami, Mortadella, Chorizo, Coppa

Condiments: Mango chutney, Fresh grapes, Dry nuts, Raisin, Dried apricots, Figs, Crackers
Assorted homemade bakery breads and rolls, Butter, Cheese sticks, Grissini, Lavosh

SOUP

Lobster bisque
Wild mushroom soup with truffle oil and garlic croutons

SUSHI AND SASHIMI STATION

Assorted sushi rolls, maki sushi and California rolls
Selection of fresh sashimi

LIU FAVORITES

Dim Sum Selection
Peking duck, crispy pork belly and red barbecue pork
Chef Andy New Year's Eve Special Menu

SEAFOOD ON ICE DISPLAY

Oysters, Fine de Claire N°4
King prawns
Blue crabs
Rock lobsters
Black mussels
Lobster tails

Dressing & condiments selection: Siracha sauce, Lemon, Onion, Capers, Mustard dill, Tartar sauce, Chili dressing, Chili and lime dressing, Mayonnaise

LIVE STATIONS

Soft shell crab fried with mizuna and wasabi mayonnaise
Lobster ravioli, pumpkin cream, orange and fresh mint
Sloane pork terrine, mustard sauce and frieze salad
Mini Wagyu beef cheese slider

CHRISTMAS CARVING STATION

Whole roasted Turkey with sage chestnut stuffing and Port wine jus
Traditional roasted "Porchetta" with salsa verde
Slow cooked lamb leg with gourmet mustards and red wine reduction
Rock salt crust Norwegian salmon with creamed lemon dill sauce

SIDE DISHES

Truffle mashed potato, Baked potatoes and leeks,
Baby vegetables and glazed carrots, Creamy garlic spinaches,
Mixed root vegetables, French beans with crispy bacon

MAIN DISHES WESTERN

Black ink spaghetti, cherry tomato sauce and Boston lobster and fresh mint
Crispy duck leg confit with roast apple, sweet potato and star anise sauce
Roasted chicken breast with mushroom stuffing and root roasted vegetables

MAIN DISH THAI

Blue Swimmer crab wok fried with a dry red curry sauce
Basil and green curry tossed with rice noodles and prawns
Pumpkin Massaman with toasted cashew nuts and popped turmeric rice
Whole fried seabass with lime, chilli sauce
Jasmine rice and wok fried Kana

GRILL STATION

FROM THE SEA

Seabass, Shrimps, Prawn satays, Garlic oil rock lobster,
Thai marinated squid, Seafood skewers,
Pan seared scallops with butter lemon sauce

FROM THE LAND

Chicken thigh, Marinated beef striploin with rosemary and garlic

Sauces: Black pepper, Red wine, Butter lemon,
homemade BBQ, and selection of mustards

DESSERT STATION

WHOLE CAKES

Black & white chocolate yule log
Blueberry & nutmeg cheese cake
Christmas rum fruit cake
"A Gift's"
Chocolate & strawberry cake

SWEET SELECTION

Chocolate brownies hazelnut truffle
Pumpkin & cinnamon crème brûlée
Pistachio and cherry financier
Vanilla panacotta with caramelized pear
Champagne strawberries mousse dome
Chestnut cream tart
Pecan tart
Christmas macarons
Christmas chocolate bonbon
Christmas cookies
Mince pies
Butter marzipan "Stollen"
Chocolate fountain & marshmallow's
Christmas pudding with toffee dip

ICE CREAM STATION

Yoghurt gelato
Raspberries sorbet

TROLLEY

Italian Panettone serve with homemade zabaglione,
vanilla cream, chocolate sauce

BEVERAGE SELECTION

Free Flow Beer, THB588++
Free Flow Sparkling wine, House Wines and Beer, THB 888++
Complimentary selection of craft soft drinks included*

Prices are subject to 10% service charge and 7% government tax