



# A SONGKRAN SPREAD

11 - 15 APRIL 2025



## LIVE THAI STATION

### HOT

Steamed Rice Dumplings with Pork & Peanut

Steamed Tapioca-Sago Dumplings with Pork & Peanut

Moo Ping (Thai-Grilled Pork Belly)

### COLD

Mango Sticky Rice

Green Papaya Salad

## THAI CARVINGS

Slow-Cooked Wagyu Tenderloin

Coriander Seed Marinade, Lime Juice, Soy Sauce

Whole Salt Marsh Lamb

Palm Sugar Marinade, Mint, Thai Chili Sauce, Fish Sauce, Rice Vinegar

Whole Baked Seabass (Sustainable)

Yellow Curry, Coconut Cream, Lime Leaves, Palm Sugar, Fish Sauce, Kaffir Leaves

## THAI SOUP

Tom Yam Goong

Hot & Sour Pork Rib Soup

## HOT THAI DISHES

Slow-Roasted Iberico Pork Collar with Tamarind Dip

Roasted Beef Tenderloin Strips with White Sesame

Thai Fried Rice with Shrimp Paste

Thai Fried Vermicelli with Crab Meat & Egg

Garlic Pepper Squid

Green Curry with Chicken & Thai Baby Eggplant

Red Curry with Beef Tenderloin & Thai Basil

## THAI NOODLES

Thai Boat Noodles

## SEAFOOD

Lobster Boston, Lobster Rock, Greenland Shrimp, Tiger Prawns,  
New Zealand Blue Mussels, Venus Clams, Half-Shelled Scallops,  
Snow Crab, Alaskan King Crab, New Zealand Sea Whelks

## DIPS

Housemade Thai Nam Chim, Honey Mustard,  
Vietnamese Nuoc Cham, Cocktail Sauce

## SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna

Tamago Nigiri, Grilled Eel Nigiri, Seaweed Gunkan, Crab Salad Gunkan,  
Californian Roll, Vegetarian Maki, Aburi Salmon Nigiri

### CONDIMENTS

Shoyu, Wasabi, Pickled Ginger

### SIDES

Brown & Green Soba, Nori, Furikake, Mushrooms, Seaweed, Radish

## SALAD

Mesclun, Coral, Lollo Rosso, Sweet Peppers, Tomatoes, Japanese Cucumber,  
Celery, Carrots, Kalamata Olives, Stuffed Peppers, Sun-Dried Tomatoes,  
Feta, Grilled Mixed Vegetables

### DRESSING

Citrus, Thousand Island, Goma, Balsamic Vinegar & Olive Oil

### CALIFORNIAN SALAD BAR

White Quinoa, Wild Rice, Kidney Beans, Green Beans, Asparagus Spears,  
Fennel, Onions, Boiled Egg, Smoked Chicken, Tuna in Oil, Salmon

## SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable), Hot Smoked Salmon  
Mortadella, Truffle Salami, Pastrami, Honey-Baked Ham,  
Black Forest Ham, Prosciutto di Saint Daniella

### CONDIMENTS

Crème Fraîche, Dill, Horseradish Cream  
Capers, Sweet Shallots, Pickled Onions, Cornichons,  
Old-Fashioned Mustard, Dijon Mustard

## CHEESE & BREAD

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster,  
Brillat-Savarin, Banon, Langres, Scarmoza

Sourdough Baguette, Pretzel, Pain de Campagne,  
Garlic & Emmental Bread, Multi-Seed Bread, Mustard Bread,  
Mediterranean Focaccia, Grissini, Lavash, Cereal Sourdough,  
Rye Sourdough, Walnut-Cranberry Bread, Red Wine Bread

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava,  
Hazelnuts, Honeycomb

## HOT SIDES

Sauteed Broccolini  
Potato Gratin  
Corn Cake

## SOUP

Mushroom Soup  
Crème Fraîche, Croutons

# LEVANTINE/WEST ASIAN

## MEZZE

Hummus, Baba Ghanouj, Tarator, Harisa, Batenjein Salad,  
Carrot Salad, Levantine Pickles, Fattoush, Falafel,  
Fayater with Cheese, Pita Bread, Laffa Bread

## MAINS

Kebab Bil Karaz

Lamb Meat Balls with Wild Cherries

Kofta

Beef Skewers

Moussaka

Eggplant, Zucchini, Tomatoes

Falafel

Garbanzo, Olive Oil

## SWEETS

Baklava

Layers of Filo Pastry with Nuts Glazed in Sugar Syrup

# SINGAPORE

## NYONYA

Buah Keluak Chicken

Chap Chye

Pork Pongteh

## CHINESE

Chili Sri Lankan Crab with Deep-Fried Mantou Buns

Seafood & Fish Maw Soup

## ROASTED & BRAISED DUCK STATION

Yam Rice

Fragrant Rice

Braised Cage-Free Eggs

## NOODLE BAR

Laksa

Deep-Fried Fish Soup

## MALAY

Slow-Braised Wagyu Beef Cheek Rendang

Indonesian spices, Coconut Milk

Sayur Lodeh

Cabbage, Green Beans, Carrot, Eggplant, Turmeric, Coconut Milk

Nasi Lemak

Pandan Leaf, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

## INDIAN

Kashmiri Gobi Pakora with Mint Chutney

Punjab Lamb Kofta with Tomato Yoghurt

Pudina Rice with Cashew Nuts

Andhra Style Tomato Pappu

Baked Okra

Mirch Ka Salan with Eggplant

Thalassery Fish Curry

Chicken Adaraki

Bengal Fish Tikka

## SIDES

Naan, Phulka, Pappadam, Achar, Raita

## SHANGHAI CORNER

Fried Buns

Dumplings

## DESSERT

Kanom Krok Bai Toey

Pandan and Purple Sweet Potato Pancakes

Kueh Tako with Thai Chestnut Pudding

Luk Chup

Red Ruby

Chendol