



SHERATON
GRANDE SUKHUMVIT
A LUXURY COLLECTION HOTEL

Bangkok

Cupid of Love

Buffet

Appetizer and Cold plates

Red Snapper Fillet in Brioche Bread
with Capers Tomato and Dill Sauce
Tomato Carpaccio
with Pesto & Shaved Parmesan Cheese
Shrimps and Fruits Salad Cocktail
Kao Tang Na Tang
(Crispy Rice Crackers with Minced Pork and Shrimps)
Grilled Vegetables with Balsamic Dressing
Assorted Italian Salami Pickles and Melon on Pyramid
Soft Vietnamese Spring Rolls
Squid Salad with Chickpeas and Tahini Sauce
Baked Eggplant with Ground Beef Stuffing
Selection of Fresh Salad Leaves
with Dressings and Condiments

Food stall

Phad Thai Noodle Station
OR
Italian Pasta Station with Tomato Sauce or Ham Cream

Carving

Roasted Pork Fillet with Mushrooms Stuffing
in Puff Pastry Crust
Assorted Bread Rolls with Grissini

Soup

Potato Soup with Mussels

Hot Dishes and Main Courses

Bites of Chicken Tandoori with Home-made Yogurt
Vietnamese Fried Fish Cake in Sugar Cane Skewers
Lamb Navarin with Summer Vegetables
Pork Fillet with Bacon and Melted Cheese and Leek
Roasted Spring Chicken
with Black Pepper on Mashed Potatoes
Sautéed Vegetables with Oyster Sauce
Salmon on Macadamia Nut Crust
and Green Olives Sauce
Gaeng Kiew Wan Nuea
(Beef in Green Curry)
Pla Ka Pong Nueng Manao
*(Steamed Sea Bass with Vegetables and
Spicy Lemon Sauce)*
Lemongrass Steamed Rice

Desserts

Home-made Ice Cream with Condiments
Seasonal Fresh Fruit Slices
Marbled Cheese Cake
Assorted Thai Desserts
Cream and Chocolate Profiteroles
Chocolate Brownies
Apple and Cheese Tart
Mango Mousse
Fruit Tart
Coffee and Tea



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Wedding Bells

Buffet

Appetizer and Cold Plates

Larb Gai
(Spicy Minced Chicken Salad)
Yam Makhuea Yao
(Spicy Eggplant Salad)
Krathong Thong
(Minced Chicken and Vegetables in Crispy Cup)
Norwegian Smoked Salmon Plate with all Condiments
Thin Slice Octopus with Lettuce and Salmon Roes
Marinated Chicken in Shao Xing Wine
Eggs Cup filled with Herring and Pickled Vegetables
Eggplant caviar with Parsley
Crab Meat Cocktail in Martini Glass
Beef Carpaccio with Parmesan Chips
Blue Shell Mussels with Pepper Relish and Lemon Dressing
Assorted Lettuce and Leaves
with Selection of Dressings and Condiments

Pasta station

Fresh Cooked Pasta:
Spaghetti, Penne, with Selection of Sauce
(Tomato, Beef Bolognese, Cream Sauce)

Carving Station

Roasted Turkey Breast
Stuffed with Chorizo Sausages in a Herbs Jus
OR
Honey Glaced Virginia Ham with Apple Sauce
Assorted Bread Rolls and Grissini

Soup

Seafood Tomato Soup with Garlic Croutons

Hot Dishes and Main Courses

Beef Medaillions wrapped
with Pancetta on Herbs Rataouille
Boneless Whole Farm Chicken in Brandy
and Green Pepper Corn Sauce
Lamb Vindaloo
Garden Vegetables with Black Mushrooms
Steamed Sea Bass with Plum Sauce
Tofu with Bamboo Pith in Brown Sauce
Kaeng Kiew Warn Nua
(Green Beef Curry with Baby Aubergines)
Ped Ob Nam Pueng
(Braised Duck Roll with Red Onion and Honey)
Lemongrass Scented Jasmine Rice

Desserts

Tropical Fruit Tart
Normandy Apple Flan
Pear Napoleon Cake
White Espresso Cake
Baked Coconut Cream Caramel
Seasonal Fruits Platter
Mango Cheese Cake
Italian Favorite Tiramisu
Irish Mousse Cake
Home-made Cookies
and Sweet Chocolate Almond Sticks
Selection of Ice Cream with Condiments
Coffee and Tea



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Heart to Heart

Buffet

Appetizer and Cold Plates

Californian Roll and Temaki
Home-made Selection of Smoked Fish
Steamed River Prawns on Ice Carving
with Cocktail Sauce
Parma Ham with Melon on Pyramid
Andaman Seafood Cocktail in Martini Glass
Grilled Green Asparagus with Balsamic Dressing
Crab Salad with Mango Relish in Glass
Mussels with Truffle Mayonnaise
Larb Moo
(Minced Pork Salad with Chili, Lemon and Spring Onion)
Yam Tua Plu
(Wing Bean Salad)
Som Tam
(Papaya Salad Thai Style)
Nua Nam Tok
*(Grilled Beef Salad with Chili, Lemon Juice,
Ground Roasted Rice and Mint Sauce)*
Nam Prik Goong Sod
(Spicy Chili Dip with Roasted Shrimp)

Salad Bar Demonstration

Selection of Garden Greens
with Condiments and Dressings
Caesar with Smoked Turkey Breast and Focaccia Croutons

Soup

Tom Kha Gai
(Chicken and Coconut Soup)
Tomato Soup

Carving Station

Roasted Lamb Legs
served with Mushroom Sauce, Horseradish and Mustard
Assorted Bread Rolls and Grissini

Noodle Station

Traditional Thai Noodle Soup with Choice of Noodles
and Condiments

Hot Dishes

Cod Fish wrapped in Bacon
with Cream Saffron Sauce
Steamed Whole Sea Bass with Scallion and Soya Sauce
Darn of Pan-fried Salmon with Curry Sauce
Pork Piccata with Ham and Cheese
and Mashed Potatoes
Pan-seared Beef Tenderloin
with Red Wine Sauce and Stir-fried Vegetables
Grilled Lamb Chops with Ratatouille on Wine Sauce
and Mint Jelly
Moo Phad Med Mamuang
(Sauteed Pork with Cashew Nuts)
Phad Broccoli Goong Sautéed Broccoli with River
Prawns
Kao Phad Poo
(Fried Rice with Crab Meat)
Steamed Pandan Scented Jasmine Rice

Dessert

Coconut Mousse with Cherries
Passion Fruit Mousse
Crème Brulee glazed with Pineapple
Tart of Baked Pear with Red Wine and Cinnamon
Mango Cheese Cake
Tropical and Exotic Fruits
Cashew Nuts and Maple Syrup Pie
Tropical Fruit Tart
Pear Napoleon Cake
White Espresso Cake
Home-made Cookies and Sticks
Coffee and Tea