
SALA
LAKORN
New Year's Eve Grand Celebration

ARTISAN CHEESE & CHARCUTERIE

Fourme d'Ambert | Morbier AOP | Camembert | Comté | Saint-Nectaire Fermier
Pepper Pecorino | Truffle Sheep's Cheese | Gruyère | Fresh Berries
Red Wine Goat's Cheese | Truffle Mortadella | Pickles
Bone-in, Dry-aged, Acorn-fed 100% Ibérico Ham | Calabrian 'Nduja | Coppa
Quince Paste | Chicken Liver Parfait | Pork Rillettes | Assorted Grapes | Foie Gras Terrine
Smoked Salmon | Dried Fruits & Nuts | Chicken Liver Pâté | Freshly Baked Bread
Longan Honey | Crackers | Dry-cured, Acorn-fed Ibérico Chorizo AX
España Extra Salchichón | España Bodega Ham | España Extra Chorizo

CRAFTED GREENS

Fresh Harvest: Iceberg Lettuce | Mixed-colour Baby Tomatoes | Organic Mixed Leaves
Lollo RossoBaby Romaine | Radicchio | Frisée | Baby Spinach

Organic Vegetables: Baby Carrots | Baby Beetroots | Broccoli | Cauliflower
Brussels Sprouts | Baby Corn | Mangetout

Grains: Quinoa | Bulgur | Buckwheat | Brown Rice | Wild Rice

Oils & Vinegars: Coconut Oil | Walnut Oil | Extra Virgin Olive Oil | Avocado Oil
Hazelnut Oil | Apple Cider Vinegar | Fig Balsamic Vinegar

Conserved: Anchovies | Marinated olives | Herb-marinated feta
Marinated mushrooms | Marinated bell peppers | Marinated quail eggs

Dry Condiments: Bacon Bits | Herb Croutons

Grains: Quinoa | Bulgur | Buckwheat | Brown Rice | Wild Rice

Dressings: Vegan Dressing | Vegan Thousand Island Dressing | Vegan Ranch Dressing
Caesar Dressing | Dimo Dena

CAVIAR & ACCOMPANIMENTS

Kaluga Hybrid Caviar | Grated Egg Yolk | Chopped Red Onion | Fresh Chives
Capers | Crème Fraîche | Smoked Salmon | Blinis

TEPPANYAKI ON FIRE

Teppanyaki Steak Selection
Prime Rib, Tomahawk, Rib-eye and Tenderloin
Japanese Chilli Sauce, Creamy Mustard Sauce, Ginger Soy Sauce and Condiments

TUNA & CAVIAR BAR

Fresh Whole Yellowfin Tuna
Otoro Nigiri with Qingdao Caviar

OCEAN'S FINEST SASHIMI & TEMPURA

Hokkaido Scallops, Premium Surf Clams, Tasmanian Salmon, Abalone, Hamachi and Octopus
Prawn and Vegetable Tempura with Ginger Soy Sauce

ROYAL SEAFOOD & OYSTER SELECTION

Premium Fresh Seafood on Ice
Boston Lobster, Rock Lobster, Alaskan King Crab, Blue Swimmer Crab,
Razor Clams, Sea Snails and Akagai Clams
Served with Condiments

Freshly Shucked Oysters
A Selection of World-class Oysters
Lemon Wedges, Tabasco and Coriander Caviar

A TASTE OF SIAM

Thai Prawn and Fish Cakes | Isan Sausage | Charcoal-grilled Thai Herb Chicken
Som Tam Live Station | Pad Thai with Jumbo Crab Meat | Beef Massaman Curry
Roasted Duck Red Curry | Chicken Green Curry | Steamed Rice

CHINESE SPECIALTIES

Abalone and XO Sauce Treasure Rice in a Clay Pot
Lobster Bao Station with Pickled Radish and Sichuan Peppercorn Mayonnaise

INDIAN SPECIALTIES

Hyderabadi Mutton Biryani
Roasted Whole Mutton with Indian Spices | Hyderabadi Dum Biryani | Kachumber Salad
Mirchi Ka Salan | Masala Salan | Burani Raita | Boondi Raita | Cucumber Raita
Fried Green Chillies | Roasted Papad | Mint Jelly | Selection of Pickles

SEAFOOD CRU

Tiger Prawns | Rock Lobster | Boston Lobster | Akagai Clams | Tairagai Mussels
Condiments: Vietnamese Green Sauce | Thai Chilli Sauce
Japanese Chimichurri | Lemon Wedges

TEXAS SMOKEHOUSE

10-hour-smoked Beef Brisket | Beef Short Ribs | Veal Sausages
Corn on the Cob | Baby Roast Potatoes | Truffle Mac 'n' Cheese | Garlic Confit
Smoked Tomato Salsa | House-made Smoked BBQ Sauce | Green Tabasco
Smoked Isan Jaew | Assorted Mustards

HOT DISHES

Main

Dover Sole Meunière

Seafood Bouillabaisse

Wagyu Beef Bourguignon

Sous-vide Free-range Chicken with Truffle Chicken Jus

Duck Confit with Smoked Grape Port Reduction

Sides

Orange and Star Anise Baby Carrots

Caramelised Brussels Sprouts

Baby Eggplant with Tomato Compote

Truffle-sautéed Baby Potatoes

Mixed Baby Vegetables

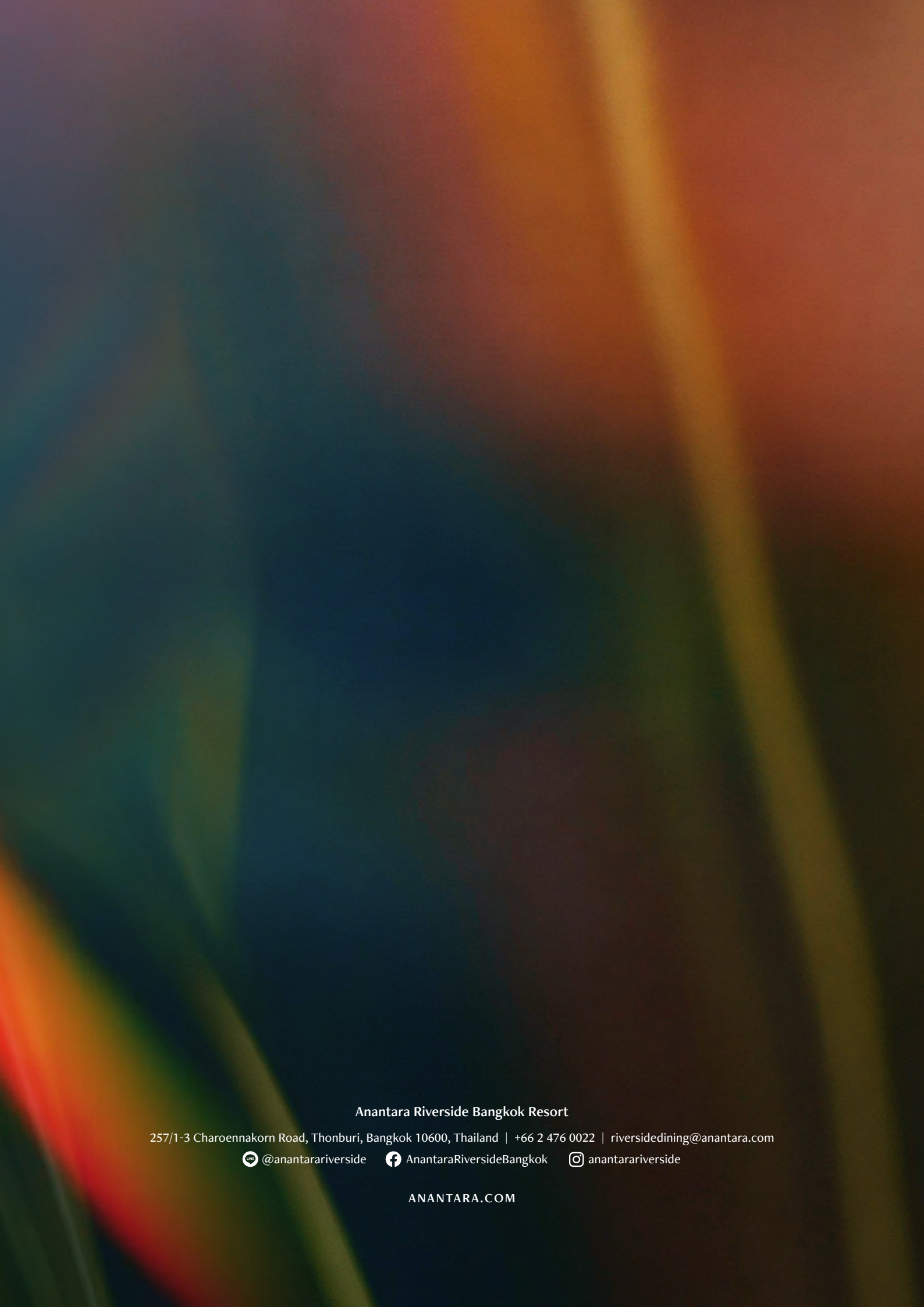
SEASONAL FRUITS

Selection of Seasonal and Imported Fruits, Fresh from the Farm

SWEET BOUTIQUE

Macaron House | Chocolate Factory | Candy Land | Chocolate Fountain

Selection of Festive Desserts



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