
SALA
LAKORN
Theatrical Loy Krathong

SELECTION OF SALAD LEAVES AND ACCOMPANIMENTS

Baby potatoes, carrots, frisée, baby romaine, iceberg, lollo rosso, radicchio
Cherry tomatoes with olive oil and black pepper
Marinated large olives, cornichons
Herb croutons, anchovies, bacon bits, grated Parmesan
Caesar dressing, thousand island dressing, balsamic dressing, Italian vinaigrette

CHARCUTERIE & CHEESE SELECTION

House-cured beetroot salmon gravlax, Parma ham, Milano salami
Goat's cheese, hard cheese, blue cheese, soft cheese, semi-hard cheese
Crackers, fig compote, tomato jam, dried dates, dried apricots

SEAFOOD ON ICE

Boston lobster, two varieties of imported oysters, white prawns
New Zealand mussels, blue swimming crab, sea snails

Condiments

Mignonette sauce, Thai seafood sauce, Tabasco, lemon and lime wedges
Pickled baby onions, crispy shallots, sweet chilli paste, freshly cut chillies

FRESHLY BAKED BREAD

Home-baked specials from our signature bakery
Accompanied by premium butter, flavoured oils and dips



SOUPS

Cream of cauliflower and ginger soup
Thai coconut soup with chicken and galangal

NOODLE LIVE STATION

Thai-style pork boat noodle soup

LOY KRATHONG THAI FAVOURITES

Thai red curry with pork belly and water spinach
Stir-fried chicken with cashew nuts
Stir-fried seafood with curry powder
Steamed broccoli with crab meat and egg white
Steamed jasmine rice

LOY KRATHONG THAI APPETISERS

Papaya salad with prawns and salted eggs
Winged bean salad with minced pork and prawns
Spicy salmon salad with Thai herbs
Pomelo and prawn betel leaf wraps

PAD THAI LIVE STATION

Pad Thai with jumbo crab meat

TRADITIONAL THAI SKEWERS

Grilled chicken satay

Condiments

Peanut sauce, cucumber relish

JAPANESE SEAFOOD

Assorted maki, nigiri and sashimi

Tuna, salmon, saba, tobiko, vegetables, surimi, tamagoyaki, tako

Served with soy sauce, wasabi and pickled ginger

Prawn and vegetable tempura

Served with tempura sauce, grated daikon and shredded ginger

TEPPANYAKI

Wagyu beef tenderloin, salmon, pork loin

Sauces: Japanese chilli sauce, creamy mustard sauce, ginger soy sauce

CHINATOWN

Chinese-style roast duck with condiments

Stewed pork hocks, crispy roast pork belly

Pickled mustard greens, chilli and garlic vinegar

DIM SUM

Prawn shumai, pork shumai, BBQ pork buns, custard buns

SMOKE PIT

Beef short ribs
Veal sausages
Pork ribs
Chicken wings
Grilled corn on the cob

HOT SIDE DISHES

Honey-glazed baby carrots
Potato gratin with black truffle
Grilled seasonal vegetables
Sautéed asparagus with brown butter

BEEF CARVING STATION

Slow-roasted beef rib-eye
Classic Beef Wellington
Truffle beef jus

SEAFOOD BBQ LIVE STATION

River prawns | Slipper lobster | Sea bass | Squid

Condiments

Thai seafood sauce, Thai chilli sauce, BBQ sauce
Peanut sauce, Dijon mustard, wholegrain mustard
Mushroom gravy, red wine sauce
Chimichurri, Tabasco, ketchup

PASS-AROUND CANAPÉS

Pan-seared foie gras with Thai pineapple chutney
Tom yum blinis with Beluga caviar and condiments
Saeng Wa scallop ceviche with lemongrass, chilli, pomelo, mango chilli dressing and ikura

DESSERTS

Bua Loy Station
Thai rice dumplings in coconut milk with sweetcorn and taro

Khanom Buang
Crispy Thai coconut pancakes with three fillings

Khao Niao Mamuang
Mango sticky rice with coconut milk and crispy mung beans

Thai Banana Pancakes
With chocolate and strawberry sauces

Thai Candy Frost
Assorted Thai desserts and cakes
Seasonal sliced and whole fruits
Selection of ice creams

Two varieties of nuts
Thai crispy jelly
Thai pineapple cookies
Lamduan flower shortbread cookies
Khanom Thua Paep, soft Thai mung bean crêpes ⓥ
Khanom Tan, Thai toddy palm cakes ⓥ

ⓥ Vegan

SALA LAKORN

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