

The Sukhothai
Chocolate Buffet

THB 990++ per person

SANDWICHES

Mini Croissant Filled with Smoked Salmon and Sour Cream
Italian Cold Cut, Fig Compote, Buckwheat Focaccia
Red Curry Roll, Smoked Chicken with Cranberry Chutney

TEA SANDWICH

Ham and Cheddar with Gherkin (Whole Wheat)
Cucumber Raita (White)
Egg Mayonnaise (Charcoal)

COLD SAVOURIES

Watermelon, Feta Cheese, Mints, Lime Dressing
Sesame Tuna, Orange Mango Salsa
Fresh Vietnam Style Spring Rolls with Chinese Sausage

JAPANESE APPETIZERS

Selection of Assorted Sushi and Japanese Appetizers

HOT SAVOURIES

Thai Dish:

Deep Fried Shrimp Cake with Sweet Plum Sauce

Western Dishes:

Chicken Cocktail Sausages, Ketchup and Mustard
Potato Croquets, Tartar Sauce

Condiments

Marinated Olives, Cornichons, Cocktail Onions

FRESH FRUIT IN SEASON

LIQUID CHOCOLATE BUFFET

Made to order Liquid Hot Chocolates from the Best Imported Chocolates

P125, Cocoa100%, Albinao85%, Ouganda80%, Tanzanie75%,
Classic Swiss72%; Venezuela72%,
Guanaja70%, Saint Domingue70%, Grenada 65%, Vietnam64%,
Brazil62%, Belgium58%,
Equatorial55%, Dark Chilli, Dark Orange,
Bahibe46%; Vanuatu44%, Lindt Milk37%, Caramelia, Lindt White
Soft Pralinés: Hazelnut, Almond
Whipped Cream, Maldon Salt, Cinnamon, Nutmeg, Cracked Pepper;
Yellow Curry Powder

CAKES AND PASTRIES

Pistachio and Chocolate Millefeuille
Truffle Cake, Spiced Pear
“Xocochili” Bite
Caramel Chocolate Eclairs
“Bananachoc” Brioche
Cherry Brandy Torte
Mocha Toffee Cake
Creation of the Moment
Dulce de Leche, Strawberry & Cocoa Surprise
Vanilla Crème Brûlée, Confit Orange
Fresh Fruits and Berry Tartlets
Chocolate Linzer
Confiserie
Blood Orange Marshmallow
The Sukhothai Chocolate Truffles
Assorted Pralines
Macarons

WARM DISH

Green Tea and Mango Scones, Strawberry Jam, Whipped Cream
Sticky Date Pudding, Toffee Sauce
White, Milk and Dark Chocolate Fondue, Dried Fruits, Marshmallows

FRESHLY FROZEN

Ice Creams
Sorbets