SIGNATURE SUNDAY BRUNCH

FROM THE BUFFET

♦ Selection of Japanese Cuisine

Sushi, Sashimi, Shrimp Tempura, Kani Miso, Japanese Don, Gyoza

♦ Lobster Bisque Soup

Garlic Bread Croutons

♦ Wagyu Boat Noodle Station

♦ Premium Cheese and Cold Cuts Selection **(P)**

APPETIZERS AT THE TABLE

♦ Truffle and Parmesan Focaccia

Extra Virgin Olive Oil

♦ The St. Regis Seafood Tower

Steamed Blue Crab, Lobster Claw, Mediterranean Mussels,

Argentinian Prawn, Sea Snails, King Crab, French Oysters and Cocktail Sauce

♦ Grilled King Oyster Mushrooms Salad **(V)**

APPETIZERS TO ORDER

♦ Foie Gras Crostini

Brioche Bread, Raspberry Jam, Duck Jus

PASS AROUND

♦ Freshly Made Selection of Pizza

♦ Sausage and Mushrooms Pizza **(P)**

♦ Sturia French Caviar Trolley

(One round only)

Extra Blinis with Caviar – THB 50 per piece

Signature = Signature dishes | P = Pork | V = Vegetarian | VG = Vegan | S = Spicy

Celery, Lupin, Mustard, Molluscs, Crustaceans, Milk, Sulphur Dioxide, Sesame Seeds, Soya, Nuts, Fish, Eggs, Peanuts, Cereals with Gluten

SIGNATURE SUNDAY BRUNCH

PASTA CHOICE

♦ Homemade Tagliatelle with Mushrooms Ragout **(V)**

♦ Mushroom and Truffle Barley Risotto **(V)**

MAIN COURSE CHOICE

♦ Grilled Boston Lobster Tail

Wild Mushrooms Puree, Lobster and Mushrooms Bisque

♦ Italian Pork Sausage **(P)**

Potato Rosti, Sauerkraut, Mustard Sauce

♦ Wagyu Beef Striploin

Champignons, Truffle Mash, Beef Jus

♦ Australian Lamb Rack

Forest Mushrooms, Rosemary Jus

♦ Salmon Fillet

Mushrooms Duxelles, Mushrooms Chives Sauce

DESSERT

♦ Hazelnut and Mushrooms Pavlova – Tableside **(V)**

♦ Valrhona Chocolate Signature Corner**(V)**

♦ Assorted Dessert Corner **(V)**

With Ice Cream Station, Chocolate Fountain and Freshly Made Crepes

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