

BREAD STATION

- Sour dough
- Bacon and cheese
- Beer
- Dark multi-malt bread
- Multi-cereal bread
- Selection of grissini
- Baguette tradition
- Olive and sun-dried tomato focaccia

SPREADS AND BUTTERS

- Eggplant caviar
- Sardine spread
- Butter persillade
- Pamplie AOP butter
- Bordier premium butter selection (espelette, smoked salted, lemon butter)

ORGANIC GREEN SALAD BAR

- Butter lettuce
- Iceberg
- Red oak
- Endive
- Radicchio
- Wild rocket

Condiments

- Marinated artichokes
- Smoked paprika croutons
- Capers
- Bacon bits
- Parmesan
- Organic roasted bell peppers
- Royal projects grapevine tomatoes

Dressings

- Caesar
- Balsamic and truffle oil
- French dressing
- Extra virgin lemon olive oil vinaigrette
- Thousand island

APPETIZER SELECTION

- Salmon dill and pernod rillettes
- King tiger prawn cocktail
- Potato and shredded duck leg confit with honey truffle dressing
- Crab coleslaw
- Rock lobster and citrus fruit salad
- Rocket chorizo and manchego salad
- Chilled wagyu roast beef with truffle aioli

TEMPURA STATION

- Home grown mushrooms and prawns

SMOKED FISH SELECTION

- Smoked salmon
- Smoked marlin fish
- Smoked tuna

Condiments

- Lemon
- Bordier premium butter selection (espelette, smoked salted, lemon, Szechuan peper, seaweed)
- Lemon wedges
- Pickled onions
- Caper berries
- Horseradish

SOUP STATION

- Potato and cep mushroom and truffle soup

PASTA STATION

- Penne with braised Wagyu beef cheeks in red wine
- Linguini with crab in brandy bisque

GRILL STATION

- Wagyu beef tomahawk
- Kurobuta pork chop
- Wagyu flank steak
- Krabi lobster
- King tiger prawns
- Alaskan scallops
- Tandoori red snapper
- Tikka king prawns

Sauces

- Rosemary lamb jus
- Shallots and red wine
- Fresh walnut pesto
- Spicy seafood
- Garlic aioli

On the Side

- Truffle potato gratin
- Sautéed mini vegetables

CARVING STATION

- Roasted butterball turkey and traditional trimmings
- Roasted whole duck with apple
- Traditional glazed ham
- Slow cooked lamb saddle
- Sweet potatoes with honey
- Glazed chestnut
- Red cabbage in mulled wine

CHEESE BAR

- Affiné cheese selection from France (AOP)
- Grapes and dried fruit selection

FRUIT BAR

- Mango
- Papaya
- Dragon fruit
- Guava
- Japanese melon
- Chiang Mai strawberries

DESSERT BAR

- Christmas pudding and brandy sauce
- Stolen cake
- Basque cherry cake

ICE CREAM STATION

- Strawberry
- Coconut
- Chocolate
- Jasmine

Ice Cream Condiments

- Crackriz (mango, apple, strawberry, blueberry)
- Sliced almonds

CAKE STATION

- Tutti frutti
- Black forest
- Selection of Christmas logs

Sauce Selection

- Peach
- Mango
- Blueberry
- Pandan
- Passion fruit
- Cherry
- Butterscotch

VERRINE STATION

- Watermelon
- Mango and aloe vera pudding
- Dark chocolate mousse with caramelized pecan nuts

FONDUE CHOCOLATE STATION

- White chocolate ivory
- Milk chocolate
- Dark chocolate

Skewer Selection

- Krabi pineapple
- Melon
- Meringue
- Koonies
- Papaya
- Marshmallow
- Coconut macaron
- Chiang Mai strawberries



Christmas Eve Under the Stars at Rayavadee

Poolside
19.00 -22.00 hrs.

