

F A R A N G

CATERING

Dinner Buffé

595,-/person (excl. VAT)
Minimum 20 persons

GREEN SHELL MUSSEL WITH RED 'NAHM JIM'
lemongrass, seaweed caviar

CHA PLU LEAF WITH SMOKED SALMON
roasted coconut, trout roe

SASHIMI VIETNAMESE STYLE
asian herbs, black rice vinegar dressing

SALAD OF FRESH BANANA BLOSSOM WITH DUCK
braised duck, lime tamarind dressing, lychee, thai basil

OX CHEEK IN MUSSAMAN CURRY
slow braised ox cheek , roasted peanuts, lime leaves

THAI JASMINE RICE

'HOLA HOLA'
thai style marinated fruits, sweet peas, rambutan,
lime, vanilla coconut stock, sorbet