

## **Sheraton Brunch**

## The Cheese Room

Premium imported cheeses tomato jam, fig jam, dried fruits, grapes, crackers, lavosh and grissini

# The Oyster & Gravlax Room

Imported oysters, Keta salmon gravlax three ways,
Seafood green chili sauce, mustard dill sauce, pickled radish and onion, sauce mignonette,
crispy shallot, lime, lemon, sweet chili paste and fresh young acacia leaves

#### Greens

Fresh tuna Niçoise salad, Cobb salad, seafood & rice noodle salad, prawn & pomelo salad, marinated baby octopus, Caesar salad setup, shrimp cocktail, assorted green leafs with dressings, extra virgin olive oil, artesian vinegar selection

# **Antipasto**

Serano ham carving, salami, piquant chorizo, chicken liver pate, balsamic vinegar marinated grilled vegetables, grilled eggplant and herb ricotta rolls, mini ham & cheese croissant, smoked salmon bagel with cream cheese, olive tapenade, pickled shallots, cornichons, marinated olives, tomato jam, fresh Spanish tomato salsa with crispy bread, extra virgin olive oil, Samut Songkram sea salt and butter

# **Freshly Baked Artesian Breads**

Tomato focaccia, sourdough, multigrain, fougasse, sourdough rye and breakfast sweets

Quiche Lorraine, croughnouts, croissants, doughnuts

# **Japanese**

Nigiri, Maki, Uramaki, Sashimi and Osaka-style sushi Keta salmon, Norwegian salmon, ahi tuna, surimi, ebi, saba, shoyu sauce, avocado, tempura, wasabi, ginger and pickles

# **Seafood On Ice**

Steamed Pranburi crab, mud crab, slipper lobster, white prawns, green mussels, clams, Spiced cocktail sauce, tomato salsa, seafood-spicy green chili sauce, pickled radish, pickled cocktail onion, capers, gherkins dressing, sauce mignonette, crispy shallot, lime and lemon



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#### **Pasta**

Homemade Lobster Ravioli,
Fresh pappardelle, penne
Lobster bisque sauce, tomato sauce, Bolognese,
shallot, garlic, Italian parsley, chili flakes, black olives, basil, fresh chili, cherry tomatoes,
eggplant, anchovies and parmesan cheese

#### Parmesan Wheel Risotto

Risotto Truffle and porcini mushroom with buffalo mozzarella and fresh herbs, Risotto Green peas with sun dried tomatoes, mascarpone and sautéed chorizo

## A la carte

Eggs Benedict with smoked salmon and Hollandaise sauce
Australian Strip loin steak with mashed potatoes, buttered vegetables and red wine jus
Grilled Australian Lamb rack with roasted spring potatoes and red wine mint jus
Pan-fried Salmon with Béarnaise sauce and green asparagus
Grilled river prawns with spicy chilli sauce or clarified butter

#### Carving

Australian Grain fed Prime Rib of Beef
Chili tamarind sauce, mustard, ketchup, tabasco selection, red wine jus, pepper sauce
Butter sautéed vegetables and rosemary roasted spring potatoes

# Indian cuisine by Chef Chawan

Papri chaat, pani puri
Chicken, lamb, vegetable and paneer baked in tandoor oven
Assorted naan bread, cheese naan, roti and poppadum
Potato samosas, mango chutney, tamarind sauce, yogurt
Chicken tikka masala

## **Chinese And Thai**

Crispy pork belly / roast duck / duck pancakes with hoisin sauce spring onion, cucumber, soy sauce, pickled ginger, pancakes, sweet duck sauce Choice of wok assorted seafood with yellow curry and egg or black pepper



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#### **Sweets**

Assorted Éclairs with vanilla, chocolate and fruit fillings
Fresh berry trifles, macarons, tiramisu, red velvet muffins with cheese cake frosting,
New York cheesecake, gooey brownies, gooey blondies, apple croughnouts,
Sugar dusted donuts with strawberry filling, crème caramel, pecan tarts,
berry vanilla cream tarts, panna cotta, gulab jamun and mango rasmalai
Warm bread & butter pudding with Crème anglaise and Popcorn boot

## **Chocolate Fountain**

Fruit skewers, marshmallows, cookies and strawberries

## **Grand Marnier French Toast**

Cinnamon batter fried brioche or croissant Caramelized Banana whipping cream, berry compote, Crème anglaise, Nutella, caramelized apples and bananas, honey comb

#### **Home Made Ice Creams Counter**

Sour lemon sorbet / Rich vanilla ice cream & blondies / Salted caramel macadamia Caramelized hazelnuts, whipping cream, caramel sauce, brownie cubes, Rainbow sprinkles, mini marshmallows

# Kids S'mores Counter \*setup at pastry room/no more setup in The Deck

3 types of homemade marshmallows (vanilla, strawberry, mint chocolate) Chocolate bars, peanut butter, Nutella, caramelized hazelnuts, bananas, strawberries





\* A blondie is a rich, sweet dessert bar. It resembles the traditional chocolate brownie, but substitute's vanilla for the cocoa used in brownies, and contains brown sugar. Blondies are made from flour, brown sugar, butter, eggs, baking powder, and vanilla, and may also contain walnuts or pecans