

AFTERGLOW

FESTIVE ROOFTOP DINNER BUFFET

26 December 2026 | Dinner: 6 – 10 p.m.

Spectrum Lounge & Bar, 29th floor (Indoor)

Adults: THB 2,299++ per person

Children (6 – 12 years): THB 1,199++ per child

APPETIZERS & SALADS

- Classic cobb salad
- Smoked salmon with caviar and golden roe
- Burrata cheese with heirloom tomatoes and balsamic dressing

JAPANESE STATION

- Assorted sushi
- Fresh sashimi

SEAFOOD ON ICE

- Oysters, prawns, tuna tartare, scallops ceviche, mussels

SOUP

- Lobster Bisque

CHEESE & COLD CUTS

- **Selection of French cheeses:** rock parmesan, gorgonzola, brie, cheddar, blue
- **Accompaniments:** ciabatta, focaccia, crackers, honey, dried fruits, grissini, lavosh
- **Live cold cut station:** Hand-carved Ibérico ham with rock melon

PASTA & LIVE STATION

- Mushroom risotto with foie gras
- Wagyu beef tenderloin and wild mushroom sauce
- Roasted turbot and mustard cream sauce
- Chef's Selection of grilled seafood
- **Sauces:** truffle cream, pesto, aglio e olio

MAIN COURSES

- Braised lamb shank, mashed potatoes
- Pan-seared Hokkaido scallops, lemon caper butter
- Slow-roasted pork tenderloin, peppercorn sauce
- Roasted duck breast and cherry sauce
- Steamed vegetables

DESSERTS

- Basque cheesecake
- Christmas stollen
- Passion fruit crème brûlée
- Chocolate pudding