



# SUNDAY BRUNCH BEACH BARBECUE

McFarland House from 11:30 AM - 3:00 PM

## SEAFOOD BAR

- Assorted Sashimi & Sushi, Condiments
- Freshly Shucked Sustainable Oysters, Condiments
  - Poached Local Sustainable Shrimps
  - Poached Local Scallops
  - Steamed Local Clams / Sea Whelks
- Seaweed Salad - Tartare Sauce, Aioli, Cocktail Sauce, Thai Seafood Sauce, Tabasco, Lemon Wedges, Mignonette

## APPETIZERS & SALAD

### Western

- Potatoes Salad, Sour Cream, Mustard, Dill, Crispy Bacon, Quail Eggs
- Caprese Salad, Bocconcini, Cherry Tomatoes, Sundried Tomatoes, Olives, Basil Pesto
- Marinated Eggplant, Roasted Peppers, Tahini, Lemon, Herbs
- BBQ Coleslaw Salad, Cabbage, Red Peppers, Carrot

### Asian

- Vermicelli Salad, Poached Chicken, Thai Herbs, Sweet Chili, Lime
- Pomelo Salad, Cashew Nuts, Coriander
- Spicy Minced Pork Salad, Mints, Onions, Chili, Winged Bean Salad, Boil Egg, Fried Shallot

## HEALTHY GREEN BAR

- Mixed Garden Leaves, Cherry Tomatoes, Onions, Carrot, Cucumbers
- Crispy Bacon, Parmesan Cheese, Bread Croutons, Assorted Nuts & Seeds
- Assorted Dressings & Condiments / Beetroot Dip / Eggplant Dip / Quinoa

## REGENCY BAKERY

### Savoury

Assorted Bread Rolls, Whole Artisan Breads (Baguette / Rye / Sourdough / 7 grain)

Quiche Lorraine

### Sweet

Croissant (2), Danishes (2), Grissini Sticks, Lavosh Warm Bread & Butter Pudding, Raisins, Vanilla Sauce

## THAI LIVE

Specialties from our FIGS Restaurant

### Tom Yum Talay Nam Kong

*Creamy Tom Yum Soup, Fresh River Prawns, Squid, Mushroom, Cream, Chili, Lemongrass, Lime*

### Massaman Curry

*Braised Beef Cheeks, Potatoes, Shallots, Peanuts, Steamed Rice*

### Phad Thai Goong

*Stir-Fried Rice Noodles, Shrimps, Peanuts, Tamarind Sauce*

## BEACH GRILL

- Black Tiger Prawns
  - Local Fish
  - Local Squid
- Australian Beef Sirloin Steak
- Chicken, Yogurt, Lemon, Garlic
- Smoked BBQ Pork Ribs, BBQ Sauce

*Grill Sauces - Selection of Mustard, Barbeque Sauce, Seafood Sauce, Mint Jelly, Lemon, Chimichurri*

## LIVE CARVING

Salt Roasted Seabass - Tartare Sauce, Lemon, Thai Seafood Sauce

Roasted Australian Lamb Rack, Dijon Mustard, Grain Mustard, Red Wine Sauce

Porchetta - Mustard

## HOT

- Steamed Rice
- Thai Fried Rice
- Baked Potatoes & Condiments
  - Grilled Vegetables
- Grilled Corn on the Cob
- Mac & Cheese

## SWEETS

- Fruit Market - Seasonal Whole & Sliced Fruits
  - Baked Peach Crumble
    - Walnut Pie
    - Green Tea Cake
  - Apple & Mango Strudel
- Display Fridge
  - Chocolate Lollipops
  - Assorted Macarons
  - Local Strawberry Cheese Cake
- Coconut Panna Cotta, Seasonal Berries
  - Tiramisu
  - Triple Chocolate Mousse
- Lemon Cream Trifle, Citrus Salad
- Live Station
  - Crepes & Waffles, Made To Order
  - Roti, Banana, Condiments
- Selection of Ice-Creams, Condiments
  - Chocolate Fountain, Condiments

## PASS AROUND

Mini George Bradley Burger  
Chef Somboon's Meter Long Cake

## FROM THE MENU

### Boston Lobster Benedict

*Cage Free Egg, Poached, Butter Poached Lobster, Young Spinach, English Muffin, Lobster Hollandaise*

### Grilled Australian Beef

*Flank Steak, Rucola, Tomato Salsa, Potato Puree, Parmesan Cheese, Balsamic Reduction*

### Roasted Local Seabass

*Wilted Spinach, Roasted Young Potatoes & Onions, Lemon-Butter Sauce*

**THB 1,899++** per person, THB 599++ per child aged 6-12 including **FREE FLOW** of soft drinks, homemade lemonade and iced tea

**THB 1,250++** per person, additional **FREE FLOW** of selected sparkling wine, white & red wines, beers, spirits, whiskies and soft drinks

*Prices are in Thai baht, subject to 10% service charge and applicable government taxes.*

For reservations and information, please call 032521234



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## APPETIZERS & SALAD

### Western

- Greek Salad, Cucumbers, Tomatoes, Bell pepper, Red Onions, Olives, Feta Cheese
- Balsamic Roasted Beetroot Salad, Heirloom Tomatoes, Labneh, Radish
- Asian Slaw - Shredded Cabbage, Carrots, Spring Onion, Coriander, Sesame, Chilli, Lime & Soy Dressing
  - Marinated Eggplant, Roasted Peppers, Tahini, Lemon, Herbs

### Asian

- Spicy Minced Chicken Salad, Mint Leaves
- Grilled Pork Neck Salad, Mints, Shallots, Chili
- Sweet Corn Salad, Carrot, Chili, Peanuts, Lime, Salted Egg
- Green Papaya Salad, Dry Shrimps, Beans, Tomatoes, Chili, Garlic

## HEALTHY GREEN BAR

- Mixed Garden Leaves, Cherry Tomatoes, Onions, Carrot, Cucumbers
- Crispy Bacon, Parmesan Cheese, Bread Croutons, Assorted Nuts & Seeds
- Assorted Dressings & Condiments / Beetroot Dip / Eggplant Dip / Quinoa

## REGENCY BAKERY

### Savoury

Assorted Bread Rolls, Whole Artisan Breads (Baguette / Rye / Sourdough / 7 grain)

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Croissant (2), Danishes (2), Grissini Sticks, Lavosh Warm Bread & Butter Pudding, Raisins, Vanilla Sauce

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*Stir-Fried Rice Noodles, Shrimps, Peanuts, Tamarind Sauce*

## BEACH GRILL

- Black Tiger Prawns
  - Local Fish
  - Local Squid
- Australian Beef Sirloin Steak
- Chicken Satay
- Thai Style Grilled Pork Neck

*Grill Sauces - Selection of Mustard, Barbeque Sauce, Seafood Sauce, Mint Jelly, Lemon, Chimichurri*

## LIVE CARVING

Red Snapper in Pandan Leave - Lemon & Butter Sauce, Lemon, Thai Seafood Sauce

Roasted Australian Lamb Rack, Dijon Mustard, Grain Mustard, Red Wine Sauce

Porchetta - Mustard

## HOT

- Steamed Rice
- Thai Fried Rice
- Garlic & Rosemary Roast Potato
  - Grilled Vegetables
- Roasted Bottom Mushrooms
- Cauliflower Gratin, Smoked Bacon, Gruyere Cheese

## SWEETS

- Fruit Market - Seasonal Whole & Sliced Fruits
  - Baked Peach Crumble
    - Walnut Pie
    - Green Tea Cake
  - Apple & Mango Strudel
- Display Fridge
  - Chocolate Lollipops
  - Assorted Macarons
  - Local Strawberry Cheese Cake
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