

The background is a dark navy blue. It is decorated with various Christmas-themed elements: large and small gold snowflakes, black and silver reflective Christmas balls, and white frosted pine branches. Thin gold lines and starburst graphics are scattered throughout. The main title is in a large, elegant, gold-colored script font.

# New Year's Eve Buffet Dinner

WEDNESDAY, 31 DECEMBER 2025 | 6 PM – 10 PM

**THB 2,590 NET PER PERSON FOR FOOD ONLY**

**THB 850 NET PER PERSON ADDITIONAL FOR FREE FLOW BEVERAGES**

**THB 2,000 NET PER PERSON ADDITIONAL FOR FREE FLOW BEVERAGES  
DURING DINNER AND COUNTDOWN PARTY**

## **STARTER**

Salad bar with condiments

Caesar station

Antipasti – Grilled vegetable with balsamic reduction (V)

Classic Waldorf salad (V)

Lab duck

Vietnamese fresh spring roll with herbs (V) and shrimp

Prosciutto melon with balsamic reduction and rocket

## **CHEESE & COLD CUTS**

Brie, Emmental, Blue cheese, Edam, Manchego

Chicken bologna, Chilli chicken bologna, Salami, Paris ham, Pepperoni

## **SOUP**

Thai spicy clear soup with seafood and hot basil

Lobster bisque soup with cheese croissant

## **HOT DISH**

Salmon in pesto cream sauce, Chicken Coq Au Vin

Chicken massaman curry, Potato gratin (V)

Boeuf Bourguignon (Beef Burgundy)

Deep-fried seabass with basil chili sauce

Beef lasagna, Stir-fried broccoli with shrimp

### **LIVE STATION**

Pan seared foie gras – Brioche bread, Berry sauce and balsamic reduction  
Boat noodle soup – Wagyu beef, Onsen egg  
Beijing duck – rice sheet, cucumber, onion, Hoisin sauce  
Sushi & Sashimi (Veg & Non Veg) – Roll, Nigiri, Tuna, Salmon

### **TERRACE BBQ**

Australian beef rib eye, Lamb rack, Chicken satay, Tofu satay (V),  
Pork steaks, Squid, River prawns, Rock lobster

### **SEAFOOD ON ICE**

Prawn, Blue mussel, Blue crab, Clam shell, Fresh oyster

### **PASTA**

Bolognese, Carbonara, Pesto (V), Pomodoro (V)  
Penne, Spaghetti, Fettucine

### **TACO & QUESADILLA STATION (VEG/ NON VEG)**

Chicken and vegetable  
Taco shell, Guacamole, Sour cream, Tomato salsa

### **CARVING STATION**

Roasted lamb leg Provencal with rosemary  
Roasted prime ribs truffle red wine sauce  
Baked salmon with dill cream or lemon butter sauce  
BBQ pork ribs  
Assorted sausage

### **KIDS' CORNER**

Chicken nuggets, Fish finger, French fries

### **DESSERT**

Chocolate fountain, Champagne jelly, Croquembouche  
Peach tarte tatin, Blueberry and strawberry cheesecake  
Soft chocolate cake, Floating Island,  
Chocolate truffle and chocolate praline  
Raspberry snow cookie, Red velvet cake, Cupcake

# AVANI

Sukhumvit Bangkok