



FESTIVE GRILL & ROAST

THB 788 NETT PER PERSON

Monday through Thursday & Saturday | 6:30 -10 p.m. | Kad Kafé Restaurant, Level 2

1-30 December 2025

Join us for festive evenings all December long except 24, 25 & 31 December

HORS D'OEUVRES & SALADS

Selection of Organic Greens & Vegetables

Romaine, Arugula, Baby Lettuce, Red & Green Oak

All Our Greens are Organic and Sourced From

The Royal Project Farms in Chiang Mai

Pickled, Raw, Cooked, and Grilled Vegetables

Cherry Tomatoes, Carrots, Cucumbers, Capsicum, Shallots, Onions

Sweet Corn, Beetroot, Pumpkin, Sweet Potato

Dressings:

Thousand Island, Lyonnaise Mustard, Caesar, French,

Italian Aged Balsamic, Extra Virgin Olive Oil

Winter Salad with Maple-Lime Dressing

Caprese Salad

Oven-Baked Sweet Potato & Smoked Bacon Salad

Green Beans with Orange & Almond Gremolata

Roasted Beetroot & Goat Cheese Salad

Smoked Chicken Salad with Cashews & Cranberry Dressing

SUSHI

Assorted Sushi & Maki Rolls

Homemade Pickled Ginger, Fresh Wasabi & Soy Sauce

CHILLED SEAFOOD ON ICE

U.S. Blue Mussels, White Prawns

Thai Sea Clams, Thai Sea Snails

Choice of Sauces:

Cocktail Sauce, Spicy Thai Chili-Lime Sauce, Lemon Wedges

SOUP

Roasted Pumpkin Soup

French Onion Soup

BREAD CORNER

Rosemary Garlic Rolls

Caramelized Onion Cruffins

Focaccia

Assorted Breads

PIZZA

Margherita

Diavola

Four Cheese

Grilled Vegetables

ROAST STATION

Salmon Coulibiac

Honey-Roasted Ham with Cloves

Roasted Free-Range Chicken

Roasted Whole Pumpkin

Roasted Purple Eggplant

Roasted Potatoes with Ricotta, Cherry Tomatoes, and Pesto

Served with Traditional Stuffing, Jus, Cranberry Sauce, and Giblet Gravy

GRILL STATION

Thai Beef Tenderloin

Seabass

Pork Belly

New Zealand Mussels

Marinated Chicken Thigh

Pangasius Fillet

Chicken Breast

Grilled Vegetables

LIVE PASTA STATION

Roasted Vegetables

Seafood Aglio e Olio

Roasted Tomato & Basil

Charolais Beef Bolognese

Penne, Spaghetti, Fusilli, Rigatoni

HOT ITEMS

Shepherd's Pie

Smoked Chicken Wings

Sweet Potato Casserole

Thai Charolais Beef Stew with Root Vegetables

Organic Wildflower Honey-Glazed Pumpkin

Green Bean Fagots Wrapped in Longan Wood-Smoked Bacon

DESSERT & PATISSERIE

Mini Bûche de Noël

Cinnamon Bread Pudding with Vanilla Custard Sauce

Risalamande

Pomme Tarte Tatin

English Sherry Trifle

Seasonal Fruit Platter

Assorted Ice Cream with Wafer Cones