

ALATI

Sunday Riviera Brunch

WELCOME SEAFOOD PLATTER

Seafood on Ice

La Friandise Oysters, Half-Atlantic Lobster, White Prawns, Hokkaido Snow Crab, Black Mussels

Sauce: *Nahm Jim Seafood, Mignonette, Aioli, Cocktail Sauce and Lemon Wedges*

An additional order of whole Atlantic lobster on ice is priced at THB 1,250++.

SOUP

Lobster Bisque

Served with Freshly Whipped Cream

COMPOSED SALADS AND APPETISERS

Seared Tuna

Braised Fennel, Smoked Capsicum Sauce, Sour Cream and Parsley Oil

Homemade Smoked Norwegian Salmon

Served with Cream Cheese, Capers, Pickled Onion, Lemon and Dill

Lobster & Prawn Roll

Soft Brioche Bagel Stuffed with Prawns and Lobster Remoulade, Butter Lettuce, Avruga Caviar, Herbs

Roast Beef Carpaccio

Wild Rocket Leaves, Shaved Parmesan, Rosemary Oil-infused Mushrooms

Tomato and Burrata Tart

S. Marzano Cherry Tomato Pie, Fresh Burrata Cheese, Fresh Basil

Crab and Avocado Salad

Mixed Leaves, Shredded Crab Lumps, Honey Tomatoes, Avocado and Light Mayonnaise

Rocket & Berries

Wild Rocket Leaves, Pears, Raspberries, Roasted Seeds, Berry Dressing

COLD CUTS AND CHARCUTERIE

Duck Rillettes

Artisanal Duck Rilette, Toast Bread, Mustard and Pickles

Foie Gras Crème Brûlée

Thyme-scented Apricot Compote, Caramelised Hazelnuts

Cheese Platter

*Camembert, Brie Cheese, Gruyère and Smoked Scamorza Cheese
Served with Grape, Honey and Nuts*

Parma Ham

20-Month Parma Ham, Fresh Fig, Mascarpone Cream

Truffle Chicken Liver Pâté

Homemade Pâté, Pickled Onion and Truffle

MAIN COURSES

Beef Rossini

Pan-fried Wagyu Medallion, Garlic Spinach, Mushroom and Truffle Sauce, Foie Gras

Australian Lamb Chop

AOP Salted Butter Mashed Potatoes, Gremolata

Duck Leg Confit

Pumpkin and Mustard Cream, Pickled Seed and Thyme Jus

Pan-fried Duck Foie Gras

Apple & Rosemary Compote, Vincotto Grapes

Pan-seared Norwegian Salmon

Apple & Dill Tzatziki, Lemon and Caper Butter

Grilled Snow Fish

Broccoli Cream, Taggiasca Olives, Sundried Tomato Dressing

Tonnarelli with Seafood

Homemade Spinach Pasta, Mediterranean Seafood Ragout, Cherry Tomato, Chilli

DESSERTS – ALL ABOUT CHOCOLATE

Chocolate Cream, Raspberry Yuzu Gel

Chocolate Tuile

Warm Almond Chocolate Apple Pie

Chocolate Sorbet, Caramel Sauce

Chocolate Tiramisu

Mascarpone Cream, Chocolate-soaked Savoiardi, Shaved Chocolate, Cocoa Powder

Lemon Tart

Chocolate Torched Meringue, Raspberry Sauce, Candied Orange

Tarte au Fromage Blanc

French-style Baked Cheesecake, Soaked Rum Raisins, Warm Chocolate Sauce

Milk Chocolate & Passion Fruit Cake

Milk Chocolate Chantilly

Chocolate Waffle

Choice of Ice Cream or Sorbet and Sauce of Your Choice

Ice Cream & Sorbet

Choice of Vanilla Ice Cream, Strawberry Sorbet and Chocolate Sorbet

To Finish

ALATi Hot Chocolate Served with Homemade Marshmallow

BEVERAGES

Mineral Water

Evian

Sparkling Water

Perrier

Soft Drink

Selections: Coca-Cola, Sprite, Fanta Orange, Ginger Ale

Freshly Brew Coffee

Selections: Espresso, Americano, Coffee, Mocha, Cappuccino, Latte

Ronnefeldt Tea

Selections: Earl Grey, English Breakfast, Jasmine, Chamomile, Mint

Italian Soda

Rosemary, Citrus, CO2

BerriLicious Mocktail

Mixed Berries, Fresh Lime and Ginger Ale

Caravan Mocktail

Cold Brew Moroccan Tea, Fresh Mint, Elderflower