



LEGENDS & LUMINARIES: THE WORLD GOURMET

28 September 2025 | From 12:00 pm - 03:30 pm

WGF CHEFS STATION

Chef Vaughan Mabee

PAUA SAUSAGE

Truffle bun, Fermented Chili Emulsion, Pickled Onion, Shallots Crisp

Chef Santiago Fernandez

SWEETBREADS ANTICUCHOS

Veal Sweetbreads Anticuchos

Chef Grégoire Berger

SPINY LOBSTER MOCEQUA

Tapioca & Coffee

Chef Michael Dyllong

SCALLOP WITH PEA

Radish and Yuzu Dashi Beurre Blanc

Chef Sirorath Fai Thaowtho

MOK IN ONE BITE

A Reimagined Isan classic in one bite. Delicate fish terrine infused with local herbs, layered with an aromatic Isan herbal gel, umami from gentle fermented fish essence, balanced with crispy rice and a playful touch of roe.

A harmony of tradition and creativity in a single mouthful.

Chef Aom – KHAAAN

CHARCOAL CROCODILE TONGUE

Barley Yoghurt and Pickled Aloe Vera



Chef Peter Cuong Franklin

FOIE GRAS SPRING ROLL

Foie Gras, Pork, Truffle, Fresh Herbs, Mango Brulee

BUFFET STATION

ARTISAN BREAD

Multigrain Bread, French Baguette, Soft Roll, Mini French Baguette, Sesame Roll, Multigrain Roll, Sesame Grissini, Grissini, Sesame Lavash, Parmesan Lavash

SALAD MARKET

Caprese Salad, Cobb Salad, Caesar Salad, Tuna Nicoise, Grill Tuna Salad, Mix Green Salad, Greek Salad

DRESSINGS

Olive oil, Balsamic, French Vinaigrette, Thousand Islands, Ranch Dressing

CHEESE CORNER

Grana Padano 14 Months, Gorgonzola, Pecorino Sarde Foire del Pastore, Camembert, Pecorino Pepato naturel, Taleggio Cheese, Pecorino Moliterno Tartufo

CHARCUTERIE

*Cinta
Storoghino
Milano
Bastone
Speck ham
Montadella pistachio
Chorizo
Filino*

MIXED NUTS

Walnut, Almond, Pumpkin Seeds, Sunflower Seed, Chia Seed

CURED SALMON

Salmon Dill Gravlox, Salmon Beetroot Gravlox

CONDIMENTS

Sour Cream, Lemon Wedge, Capers, Sour Dough



SEAFOOD ON ICE

Local Scallop, Rock Lobster, River Prawns, Alaskan King Crab, Tiger Prawn, Mud Crab, Blue Crab

3 Types of Oysters: *Ostra Regal, Cadoret La Fine, Cadoret La Ireland*

Tobiko 2 Kinds, Salmon Roe

Sauce: *Seafood Sauce, Cocktail Sauce, Mignonette sauce, Lemon Wedges, Fresh Garlic, Crispy fried Shallot,, Chili Paste*

ITALIAN LIVE STATION

HOME MADE PASTA

Pappardelle Tagliolini, Fettuccine (Gluten)

SAUCES

Bolognese sauce, Seafood sauce, Tomato sauce, Butter and Cheese, Aglio and olio

PASS A ROUND (GLUTEN)

Calzone with Mushrooms, Cooked Ham and Cheese

A LA CARTE

THAI STATION APPETIZER AND SALAD

MIENG KHUM

Thai Traditional Welcome Snack

YAM SOM O GOONG YANG

Pomelo Salad with Gilled Prawn

SOM TUM

Spicy Papaya Salad

PHAD THAI GOONG

Stir-fried Noodle with Prawns and Tamarind Sauce, Peanut

TALAY THOD

Crispy Fried Seafood, Bean Sprouts Served with Sweet and Chili Sauce

SOM TUM

Spicy Papaya Salad



Chinese Station

PEKING DUCK AND STEAMED PANCAKE AND SWEET SOY SAUCE (GLUTEN, SOYA)

ROASTED CHAR CHEW PORK (PORK, SOYA)

STEAMED SEABASS IN SOY SAUCE (SOYA, GLUTEN, SEAFOOD)

CRISPY PORK (PORK)

DEEP FRIED CHICKEN SAUSAGE WITH PLUM SAUCE (SHELLFISH, SEAFOOD, SOYA, GLUTEN, EGG)

Japanese Corner

SASHIMI

Yellowfin Tuna, Salmon, Hamachi, Octopus

Sushi Station

VEGETARIAN FUTO

Pickled Radish, Cucumber

SPICY TUNA ROLL

Spicy Tuna, Shrimp Tempura, Avocado, Cucumber

KAPPA MAKI

Cucumber

TEKKA MAKI

Tuna

Hot Station

EBI TEMPURA

Deep Fried Battered Shrimps

YASAI TEMPURA

Deep Fried Battered Vegetables

SABA TERIYAKI

Grilled Saba in Teriyaki Sauce

TORI TERIYAKI

Grilled Chicken in Teriyaki Sauce

Egg Station

EGG BENEDICT, OMELETTE, SCRAMBLE, FRIED EGG
TOMATO, ONION, MUSHROOM, SPINACH, SAUSAGE, HAM and CHEESE

Tacos and Nachos Station

GRILLED HANGER STEAK, LAMB, FISH TEMPURA,
GREEN SALSA, BORRACHA SAUCE, COLESLAW

Carving Station

RIB EYE ON BONE

LAMB LEG

ROAST CHICKEN

BEEF BRISKET

Side Dish

CORN ON THE COB

TRUFFLE MASH POTATO

ROASTED PUMPKIN

MAC & CHEESE

SAUTEED VEGETABLE

Sauces

BBQ SAUCE

GREEN PEPPER SAUCE

BEARNAISE SAUCE

MINT JELLY

NAM JIM JAEW

BBQ Station

RANGERS VALLEY WAGYU BEEF

Rangers Valley Tomahawk 9+

Rangers Valley Full Blood Wagyu striploin 9+

NEW ZEALAND LAMB CUTLETS

Lumina Lamb Cutlets

FROM OUR GRILL

Lamb Chop, Pork Chop, Tuna, Salmon, Squid, River Prawn, Bratwurst Sausage

A La Carte Menu with Thai Section

POACHED HALF CANADIAN LOBSTER

(Maximum 1 serving per person)

PAN SEARED FOIE GRAS

Red wine sauce, balsamic reduction, brioche toast

CHIPOTLE MUSSELS

Spicy Mexican Style Mussels

Pastry Brunch

THE MAROON

Blond Chocolate Ducley 35%, Toasted Shredded Coconut, Toasted Macadamia , Sea Salt

ALMOND MARSHMALLOW

Manjari 64%, Toasted Almond, Marshmallow

HUKUMBI BISCOFF

Hukumbi 53%, Biscoff Biscuit, Dried Apple Marshmallow

Price is inclusive of 7% VAT and a 10% service charge.

Some items stated on the menu may change on the day of the event based on product availability



BAHIBE HAZELNUT BARK CHOCOLATE

Bahibe 46%, Roasted Hazelnut, Mango, Macadamia Nut

KALINGO CASHEW NUT BARK CHOCOLATE

Kalingo 65 %, Roasted Cashew Nuts, Duclely Pearls

WHITE MIX

Ivory 35%, Mix Cereal, Dried Strawberry

Tart Station

MANGO TART

(Dairy, Gluten, Egg, Nut)

STRAWBERRY TART

(Dairy, Gluten, Egg, Nut)

MELON TART

(Dairy, Gluten, Egg, Nut)

BLUEBERRY TART

(Dairy, Gluten, Egg, Nut)

CHOCOLATE TART

(Dairy, Gluten, Egg, Nut, Soy)

Ice Cream Station

COOKIE & CREAM

(Dairy, Egg, Soy)

COFFEE

(Dairy, Egg, Soy)

CHOCOLATE CHOCOLATE

(Dairy, Egg, Nut, Soy)

PASSIONFRUIT SORBET

STRAWBERRY

(Dairy, Egg, Soy)

VANILLA

(Dairy, Egg, Soy)



Verene

RASPBERRY PANNA COTTA

(Dairy)

MANGO MOUSSE

(Dairy)

STRAWBERRY TRIFLE

(Dairy, Gluten, Nut)

PEACH BAVAROIS

(Dairy, Egg)

PASSIONFRUIT MERINGUE

(Dairy, Egg, Gluten)

PRALINE

TONKA BEAN

ALMOND HAZELNUT

CRUNCHY PRALINE

BAILEY DARK CHOCOLATE PRALINE

FEUILLETINE MILK CHOCOLATE

PISTACHIO DARK CHOCOLATE POP

CHOCOLATE MEDIANTS

MACAROON TOWER

THB 6,500 net

per person