

PARK HYATT SIEM REAP™

LUXURY is PERSONAL

FESTIVE BUFFET CELEBRATION

 27^{TH} – 30^{TH} DECEMBER 2024 THE COURTYARD | 6:00 PM – 10:00 PM USD 75++ PER GUEST

APPETIZER SECTION

Pork Terrine, Dijon Mustard | Seafood Vermicelli Salad | Mix Lettuce Salad

CONDIMENTS AND DRESSINGS

Mixed Lettuce | Organic Quinoa | Green Olive | Cornichon Cucumber | Tomato | Chickpeas | Red Onion | Yellow Corn | Red Kidney Bean Baby Radish | Edamame | Crispy Bacon Parmesan Lemon Dressing Caesar Dressing | Balsamic Dressing | Ponzu Dressing

BREAD SECTION

Mini Sour Dough Bread | Sliced Baguette | Mini Olive & Rosemary Bread Ajvar Spread Sauce | Butter | Balsamic Vinegar | Olive Oil

SOUP SECTION

Roasted Pumpkin Soup Red Chicken Curry Sweet Potato, Coconut Milk, Kampot Fish Sauce

CARVING AND MAIN SECTION

Roasted Salmon Fillet, Maple Syrup, Dill

CHARCOAL GRILL SECTION

Australian Beef Tenderloin | Black Tiger King Prawn Khmer Marinated Pork Rib

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes

SAUCES AND PICKLES

Pepper Sauce | Mushroom Sauce | Aioli Sauce Gremolata | Whole Grain Mustard | Tamarind Sauce | Spicy Sauce | Lime and Pepper Red Wine Sauce | Cognac Cream Sauce | Green Mango Pickle | Spicy Tomato Pickle

SIDE DISH SECTION

Roasted Baby Root Vegetable | Mashed Potato Brussel Sprout with Bacon | Vegetable Lasagna

COLD CUTS AND CHEESE SECTION

Parma Ham | Torchon Ham | Beef Pastrami Marinated Olives | Cornichons | Onion Pickles

Brie Cheese | Blue Cheese | Parmesan Cheese | Emmental Cheese Grapes | Local Honey | Roasted Nuts | Dried Fruits Lavosh | Crostini Stick

DESSERT SECTION

Apple Pie | Cashew Nut Chocolate Cannoli Caramel Sticky Rice | Khmer Rice Coconut Pudding

ICE CREAM AND SORBET

Fruit Jelly | M&M Chocolate | Marshmallow | Gummy Bear 3 Kinds of Seasonal Sliced Fruit

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