

# Shangri-La's Le Touessrok Resort & Spa

## Easter Brunch, Bubbles & Beats

### MENU

#### STARTERS

Assorted cheese display & Italian cold cuts

Smoked marlin & smoked tuna with salsa verde

Salad bar

Offered with assorted crackers, seeded flatbreads and crusty baguette

#### SEAFOOD ON ICE

West coast oysters on half shells, sea urchins, fresh clams, pacific razor clams, half shells black mussels, poached peeled shrimps & cooked crab claws

Served with apple & cyder mayonnaise, cocktail sauce, lemon wedges and tabasco

#### FORK AND KNIFE CARVING STATIONS

Slow roasted lamb leg with dark chocolate pepper sauce

Roasted whole turkey with all its trimming

Roasted beef sirloin with mushrooms cream & Horseradish cream

#### ASIAN

Roasted whole pork & crispy pork belly

Red chicken curry

Stir fried noodles

Fried rice with crab meat and green peas

Assorted dim sum

#### TASTE OF ITALY

Linguini with clams and red chili

Penne a la Putanesca and ravioli

Pizza with tomato & white

### **GRILLED**

King prawns with garlic lemon butter

Catch of the day

Grilled cajun calamari

Seasonal vegetables

Parsley potatoes

Safran rice

### **CURRIES**

Octopus with green papaya

Dholl puri & mini farata

Assorted sambals

### **BRUNCH FAVORITES**

A la Minute preparation fish & meats

Braised beef short ribs with crème de foie gras and garnish

Mini beef burgers and smoked cheese

Shrimps & red onion pakodas

Kadai Chicken

Channa masala

Saffron biryani

Cheese & garlic naan

Pan fried duck magret, red cabbage with port wine sauce

Seabass temaki with pickle yuzu mayonnaise

Fresh tuna sashimi

Assorted sushi & California rolls

### **SPECTACULAR DESSERT**

All around white & dark Chocolate

Array of cupcakes

Ice cream and pancakes station