



ALEENTA RETREAT CHIANG MAI

Christmas Eve

DINNER MENU

INTERNATIONAL BUFFET 1,850++ THB PER PERSON
INCLUDING WELCOME A GLASS OF GLÜHWEN (MULLED WINE)

APPETIZERS AND SALADS

Tomato, Baby Mozzarella, Basic Salad, Extra Virgin Olive Oil
Classic Greek Salad, Grilled Feta Cheese
Shrimp Cocktails with mango salsa
Thai spicy grilled pork neck salad
Spicy Green Papaya Salad

MAKE YOUR OWN ORGANIC SALAD BAR

Tomato, Onion, Local Cucumber, Capsicum,
Shaved Cabbage, Shredded Carrot, Sweet Corn
Romaine, Ice Berg, Mixed Oak Leaf Lettuce

SALAD DRESSING

Sesame Dressing
Balsamic Vinaigrette
Honey mustard Dressing
Ceasar Dressing





COLD CUTS

Cook ham, Smoked Chicken, Smoked Duck, Salami

SOUP

Tom Yum Seafood

Creamy mushroom soup, Bread Croutons, Olive Oil

ARTISAN BREAD

Freshly Baked Selection of International Bread

Served with an Assortment of Butters

GRILLED STATION

River Prawn, Pork neck, Squid, Chicken thighs, Beef

Served with Thai seafood sauce, Nam Jim Jeow,

BBQ sauce, Gravy, Lemon garlic butter

LIVE CARVING & LIVE STATION

Carved-Roasted Turkey with seasonal trimmings

Roasted Honey Ham

Khao Soi with Chicken





HOT DISHES

Roasted Pork Loin served with mushroom gravy
Thai style Wok Fried Charolais Beef, Young Peppercorns
Buttered Summer Vegetables (Veg)
Roasted Fish fillet with lemon and butter sauce
and grilled mixed vegetables.
Fried rice with mix vegetables
Steamed Jasmine Rice

DESSERTS

Carrot Cake
Vanilla Panna cotta
Coconut Cream Brule
Cheese Cake
Fresh Tropical Fruit
Thai Dessert
Selection of ice cream

