



florae

Seafood

FEAST SUNDAY BRUNCH

29 March 2026

12:30 – 16:30

Net 2,499 THB

MUSIC ENTERTAINMENT: SAXOPHONE

OYSTERS & SHELLFISH

- Fresh Fine De Clair Oysters
 - Tiger Prawn
- Chilled Shrimp Cocktail
 - Cockles
- Kiwi Mussels
- Grilladeau Oysters
 - River Prawn
- Snow Crab Legs

COLD SEAFOOD PLATTER

- Smoked Salmon with Capers & Lemon
- Tuna Tartare
- Barramundi Ceviche

HOT SEAFOOD DISHES

- Clams Casino
- Seafood Paella
- Shrimp Scampi Pasta
- Grilled Red Snapper with Lemon & Herbs

ACCOMPANIMENTS & SIDES

- Assorted Fresh Fruits
- Butter, Lemon Wedges, Cocktail Sauce
- Artisan Breads & Crackers
- Salad Bar & Mixed Greens

DESSERTS

- Lemon Tart
- Fresh Fruit Tart
- Key Lime Pie
- Assorted Macarons & Petit Fours

À LA MINUTE SPECIALTIES

(ORDER & ENJOY FRESHLY PREPARED)

- **LOBSTER THERMIDOR**
(WITH A RICH WINE SAUCE)
- **SEAFOOD RISOTTO**
(WITH SCALLOPS, SHRIMP, AND CALAMARI)
- **GRILLED MAHI-MAHI OR SALMON FILLET**
WITH CITRUS GLAZE
- **CRISPY SOFT-SHELL CRAB**
WITH CAJUN REMOULADE
- **OYSTER ROCKEFELLER**
(BAKED OYSTERS TOPPED
WITH SPINACH, CHEESE, AND HERBS)