



MONDAY

THAI NORTHEAST (ISSAN) CLASSIC

Theme Buffet Dinner

“Som Tum Issan” (Live cooking)

Selection of green papaya, carrot, red & green apple, long bean and cucumber
Roasted sirloin of pork with lime dressing and fresh green kale
Lemongrass and chili pork dip/ steamed vegetables

Issan Classic “Laab”

BBQ duck breast marinated with wild honey and spicy chili dressing salad
Grilled chicken breast salad with shallot, spring onion, mint leaves & lime dressing
Deep fried marinated fish ball (*snapper*) salad with ground sticky rice and Thai herb
Grilled beef salad with kaffir lime leaves and spicy lime dressing

Issan Soups

Tom Som Goong: Sour clear broth with white shrimp, galangal & spring onion
Tom Ped: Duck leg in little spicy clear broth & thai herb

Chafing Dishes

Gang-om Nua: beef slice with eggplant, pumpkin, mix green leaves and dill
Tom Jued Gai: Braised chicken breast with green squash
Stir- fried crispy snapper with Thai chive
Deep-fried egg with fried shallot in tamarind sauce
Mok Pla: Baked snapper in Issan curry and Mang- Luk leaves
Steamed mix vegetables in coconut milk
Steamed jasmine rice

Hot from Oven & Pan

Tom Yum Pizza: Shrimp & squid, Tom Yum sauce and mozzarella cheese
Issan Sausage Pizza: Issan pork sausage, tomato sauce and mozzarella cheese

Hot off the Griddle

Mee Kra-ti: Stir fried rice noodle with mince pork in coconut milk sauce
(With white cabbage & banana blossom on the side)

Charcoal-grill

Grilled marinated pork with wild honey & sesame oil in bamboo skewers
Kaffir lime leaf & oyster sauce marinate snapper wrapped in banana leaves
Coriander & black pepper marinated chicken

Live Cooking Station

Selection of chicken, pork, beef, fish and shrimp in the following styles
Phad Thai: Thai style fried rice noodle with tamarind sauce
Phad Nam Mun Hoy: Sautéed with oyster sauce
Khao Phad: Fried rice with pork rip & spring onion
Phad Puk Boong/ Wok fried morning glory with garlic & oyster sauce
Kai Jiew: Issan style open omelet

Desserts

Steamed sticky rice with taro in banana leaves/Pumpkin in sweet coconut milk
Chocolate brownie/ Zuccotto almond cream cake/ Blueberry cheese cake/
Marble cake/ Almond cream pie/ Chocolate mouse
Seasonal Fresh Fruits
Coconut ice cream

LIVE SHOW

Thai Classical Music & Dance Performance along with Duo Band
Food items subject to be change without prior notice

Price @THB 550++/ Person, Kids 2-12 Years @ Half price

All prices are subject to 10% service charge and 7% government tax



TUESDAY

Phuket Fisherman Village Buffet Dinner

Salads & Appetizers

- Khao Yum:** Jasmine rice salad with green mango, long bean and kaffir lime leaf
Boiled egg salad with a spicy & sour dressing
Baked banana blossom with shrimp salad, chili paste dressing and roasted grain coconut
Fresh spring roll with vegetable stuffing or roasted duck breast stuffing (*live station*)
Green mango salad with crispy dry fish & cashew nut
Poached Andaman seafood preserved on ice with verity of dressing
(*Spicy lime dressing, Chili paste & Chili sauce*)

Soups & Snacks

- Chicken with turmeric root soup
Tom Bai Cha-muang: white shrimp with Sour Cha-muang leaves & lemongrass soup
Deep fried mince fish marinated with red curry, long bean & kaffir lime leaf
Chicken curry puff

Chafing Dishes

- Stir fried pork tenderloin with Southern shrimp paste, long bean, and kaffir lime leaf
Khua Kling: wok fried mince chicken with red curry and thick coconut cream
Green curry with shrimp, Thai eggplant, kaffir lime leaf & coconut milk
Sour tamarind dip with mix vegetable cook in coconut milk
Wok fried crispy soft tofu with mix vegetable, shiitake mushroom and oyster sauce
Fried rice with crab meat

Charcoal-grill

- Lemongrass marinated chicken breast
Green curry marinate sea bass wrapped in banana leaf
Coriander & kaffir lime leaf marinated pork loin
White shrimp marinated with sea salt
Spicy lime sauce, Spicy tamarind sauce, Chili paste

Bake from Oven

- Shrimp red curry pizza, basil leaves & mozzarella cheese
Beef oyster sauce & mozzarella cheese pizza

Hor Mok Ta-lay: Andaman seafood with red curry, coconut & coconut milk, kaffir lime leaf

Hot off the Griddle

Phad Mee Suo: Griddle fried noodle with vegetable, oyster sauce and shrimps

Live Cooking Station

- Wok fried with green curry, eggplant, sweet basil & coconut milk (Pork)
Wok fried with red curry, long bean and kaffir lime leaf (Snapper)
Wok fried with hot basil, green peppercorn, chili and coconut cream (Catfish)
Wok fried with sweet basil & chili paste (White shrimp)
Khanom Jeen Nam Ya Poo: Thai rice noodle with coconut milk curry & crab meat

Desserts

- Kha-nom Krok/ Kha-nom Bai Jark Ping/Kha-nom Ko/ Ta-go phueg
Carrot & orange mousse/ Strawberry with chocolate dip/Caramel custard/ Éclair vanilla
Seasonal Fresh Fruits
Vanilla ice cream

LIVE SHOW

Solo or Duo Band

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WEDNESDAY

Bangkok Night Buffet Dinner

Snacks

Assorted of crackers and chili dip

Deep fried vegetable spring roll

Vegetables & Tofu tempura, chili sauce

Salads & Appetizers

Garden lettuce with assortment dressings & condiments

(Peanut dressing, Plum dressing & Tomato olive oil dressing)

Spicy minced pork salad

Crispy snapper salad with Thai herb

Grilled eggplant salad with chicken & boiled egg

Yum Pla Dook Foo: Crispy mince catfish with green mango salad and fried shallot

Pomelo salad with white shrimp, roasted coconut & chili paste

“Som Tum Thai” Bangkok green papaya salad style serve with sticky rice (Live cooking)

Soups

Tom Kha Gai: Chicken in coconut milk soup

Tom Yum Nam Khon: Rich spicy & sour soup with shrimp, lemongrass & galangal

Charcoal-grill

Galangal marinated sea fish

Spicy & kaffir lime leaf marinated chicken thigh

Marinated red pork rib with wild honey sesame seed

Peanut sauce, Island BBQ sauce, Spicy lime sauce, Spicy tamarind sauce, Chili paste

Hot from Oven

Tom Kha Gai Pizza: Coconut sauce, mushroom, mozzarella cheese & chicken

Gaeng Kiew Wan Pizza: Green curry sauce, white shrimp, basil and mozzarella cheese

Phad Thai Woon Sen: wok fried grass noodle with tamarind sauce

Hot off the Griddle

Spaghetti Pad Kee Mao: Griddle spaghetti with Pork, hot basil and spicy chili sauce

Live Cooking – Bangkok Street Food

Khow Moo Dang: Jasmine rice served with roasted pork tenderloin

Khow Kha Moo: Braised pork shoulder with green kale served with jasmine rice

Guay jub: Bangkok noodle soup style with boiled egg & chicken

Khow Man Gai: Steamed jasmine rice in ginger served with braised chicken

Chafing Dishes

Beef in Pa-nang curry, Thai baby eggplant, coconut milk and kaffir lime leaf

Wok fried crispy pork belly with water mimosa and oyster sauce

Roasted duck breast in red curry, coconut milk, eggplant & rambutan

Wok fried mix vegetables with garlic and oyster sauce

Deep fried sea bass top with coconut milk sauce

Steamed Jasmine rice

Desserts

Waffles with vanilla bean infuse & wild berry compote *(live cooking)*

Young coconut jelly/ Pumpkin custard

Banana in coconut milk/Bua-loy *(Three -color rice ball)*/Stick rice with mango

Coconut tart/ Strawberry mousse

Tropical seasonal fruits

Strawberry ice cream

LIVE SHOW

Thai Classical Music & Dance Performance along with Duo Band

Food items subject to change without prior notice

Price @THB 550+/- Person, Kids 2-12 Years @ Half price



THURSDAY

Royal Thai Cuisine Buffet Dinner

Snacks

Kratong Tong: Crispy golden cup with chicken and sweet corn

Deep fried mince pork cracker with plum sauce

Lar Tieng: Wok fried mince shrimp wrapped in egg net

Salads & Appetizers

Spicy forest mushroom salad

Spicy baby squid salad with lemongrass aromatic Thai herbs

Banana blossom Salad with shrimp, chili paste & roasted grain coconut

Wing bean & chicken salad, Fried shallot and soft boiled hen egg

Som Tum Pon La Mai: Mix fruit in "Som Tum" style with white shrimp (Live cooking)

Miang Pla Too: Steamed mackerel wrapped in white cabbage, tamarind sauce, vegetable and rice noodle

Soups

Tom Kra Ti Hoy: Coconut soup with white calm, shallot & thai herb

Tom Yum Goong: A famous Thai spicy & sour shrimp soup, fresh aromatic herbs

Live Cooking Station

Phad Thai : Wok fried rice noodle with tamarind sauce and white shrimp

Fried rice with Pa-nang curry, kaffir lime leaf, coconut milk and chicken

Wok fried morning glory with garlic & oyster sauce

Khow Na Ped: Steamed jasmine rice with honey roasted duck and green kale

Chafing Dishes

Roasted duck red curry, eggplant, pineapple in coconut milk

Wok fried springs vegetables, crab meat & oyster sauce

Green curry with chicken thigh, baby thai eggplant and coconut milk

Massaman Nua: Braised beef in Massaman curry with Thai potato and shallot

Hlon Goong Sod: Steamed assorted local vegetables with shrimp in coconut milk dip
Steamed Jasmine & brown rice

Hot from Oven

Pad Kra Prao Pizza: Minced pork, hot basil in Thai style & mozzarella cheese

Satay Gai Pizza: Chicken, peanut sauce & mozzarella cheese

"Ob Woon Sen Ta-lay"

Baked seafood in ginger, black pepper, coriander, grass noodle and sesame infuse
baked in banana leaves wrapped

Charcoal-grill

Chicken, pork and beef satay

Royal cuisine style marinated loin of pork

Calamari marinated with cumin dust

White shrimp marinated galangal and soya sauce

Spicy lime sauce, Spicy tamarind sauce, Chili paste, Pea nut sauce

Hot off the Griddle

Baa Mee Phad Moo Dang: Stir fried egg noodle with roasted red pork and vegetables

Desserts

Steamed sticky rice with banana and taro wrapped in banana leaves

Mango with sweet sticky rice and pandanus sticky rice

Sun dried rainbow coconut jelly

Woon Ma Phao / Young coconut jelly,

Almond tart/Banana chocolate cake/Orange and lime mousse

Seasonal fruit cut

Mocha ice cream

LIVE SHOW

Solo or Duo Band

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Price @THB 650++/ Person, Kids 2-12 Years @ Half price

FRIDAY

Thai -Italian Night Buffet Dinner

Appetizers

Mix lettuce with assorted dressings & condiments
Roasted vegetable antipasti
Bocconcini, tomato salad, balsamic dressing and basil leaves
Slice salami, mortadella & sun-dried tomato
Fresh lemongrass with squid salad tossed in thai herbs & lime dressing
Spicy minced pork salad with ground sticky rice & aromatic herbs

Soups, Breads & Dips

Roasted pumpkin soup
“Tom Yum” spicy and sour soup with squid
Rosemary focaccia, Pita bread, Ciabatta / Butter, Extra virgin olive oil, Tapenade

Chafing Dishes

Beef with "Pa -Naeng" curry, coconut milk & kaffir lime leaves
Grilled chicken breast wrapped in Parma ham, red wine shallot sauce
Green curry with shrimp, Thai eggplant, kaffir lime leaf & coconut milk
Deep-fried chicken wing with three favour sauce, sesame and spring onion
Potato cream puree / Steamed jasmine rice

BBQ-Corner

Yoghurt, Garam- masala marinated chicken breast
Galangal marinate local fish
Coriander & ginger marinated pork rib
Turmeric & garlic marinated baby calamari
White prawn with vegetables kebab
Island BBQ sauce, Spicy lime sauce, Spicy tamarind sauce, Chili paste, pepper corn cream

Pasta & Pizza Station

Spaghetti Bolognese
Black & green olive, tomato and mozzarella cheese pizza
Prosciutto ham & arugula, mozzarella cheese pizza

Hot off the Griddle

Marinated slice chicken breast with Teriyaki sauce, grilled vegetable & Soba noodle

Live Station—Thai Signature Dishes

Selection of chicken, beef, fish, squid, clam, mussel and shrimp in the following styles

Phad Phak Ruam: Sautéed mixed local vegetables

Phad Thai: Thai style fried rice noodles with our signature “Phad Thai “sauce

Phad Nam Mun Hoy: Stir- fried with oyster sauce

Phad Broccoli: Sautéed with broccoli & soya sauce

Phad Prik Thai Sod: Sautéed with onion, spring onion & pepper corn

Desserts

Almond tart/ Chocolate tart/ Fruit cake/ Banana chocolate cake/ Mango mouse
Tiramisu & 3 Types of Thai dessert
Tropical local fruit
Milk ice cream

Live Show

Solo or Duo Band

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SATURDAY

Thai-International night buffet

Salads & Appetizers

Spicy green mango salad with deep-fried fillet of sea bass
Lemongrass salad with minced chicken and mixed nuts
Pickled herring fish with potato salad, red onion and coriander
Antipasti platter & grilled vegetables
Salad bar, assortment dressing, parmesan cheese & crouton

Soups & Bread

Tom Kha Talay: Coconut cream soup with shrimp, squid, galangal and Thai herb
Miso soup with Smoked eel, condiment and assortment of seaweed
Pita bread, Ciabatta, Dinner roll/Butter, Extra virgin olive oil, Hummus, Tomato salsa

Chafing Dishes

Grilled chicken breast wrapped with serrano ham, shallot mustard sauce
Pan fried white snapper, truffle potato puree & Kalamata tomato sauce
Beef tenderloin with sautéed wild mushroom & Thai rum gravy sauce
Braised lamb shank with Massaman curry and potato
Fried rice with chicken, curry powder, Chinese sausage, cashew nuts and pineapple
Steamed butter vegetables

Charcoal-grill

Lemongrass marinated chicken breast
Coriander & kaffir lime leaf marinated pork loin
White shrimp marinated with sea salt with vegetables skewer
Chicken thigh skewer marinated with black pepper & garlic
Vegetables Kebab
Island BBQ sauce, Mushroom cream sauce, Spicy tamarind sauce, Chili paste

Hot from Oven

Tendoori chicken pizza with shallots, cashew nut and a cooling yoghurt dressing
Mexican style chorizo sausage topped with gorgonzola cheese and mild diced green chilies.
Margarita style/ tomato, basil, oregano and mozzarella cheese

Hot off the Griddle

Beef Stroganoff: Griddle fried beef with Fettuccine, cucumber pickle and sour cream

Live Cooking Station

Pad Thai : (Shrimp, pork, chicken or beef) Wok fried rice noodle, bean sprout and tamarind sauce
Pad See Ew: Wok fried fat noodle with shrimp, green kale & oyster sauce
Pad Cha: Wok fried squid with Pad Cha curry, eggplant & kaffir lime leaf
Wok fried pork tenderloin with garlic and pepper sauce
Wok fried chicken with cashew nut, onion and chili paste
Wok fried white clam with sweet basil & chili paste

Desserts

Khao Tan/ Tapioca jelly with young coconut fake/ Kanom Tian
Dark & white chocolate mousse/ Almond coffee cake/ Caramel custard/ Fruit Éclair
Seasonal Fresh Fruits
Chocolate ice cream

LIVE SHOW

Thai Classical Music & Dance Performance along with Duo Band
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Thai Fusion Buffet Dinner

Appetizers & Snacks

Salad Bar with assorted dressings & condiment
Shrimp cocktail preserved in shot glass, lemongrass and spicy lime sauce
Chicken wing in sweet chili sauce, sesame seed and spring onion
Pan fried tuna with spicy tomato and cucumber salad

Assorted of Thai-fusion Sushi roll

(Som Tum Thai, Pork satay, Massaman curry with chicken, Shrimp with tamarind sauce)

Wasabi, Japanese soy, Peanut and tamarind sauce

Mee Krob: Crispy deep fried grass noodle glazed with sweet & sour tamarind sauce

Pan fried Gyoza with chili soya sauce

Soups

Tum Yam Ramen: Thai spicy and sour soup with shrimp & Ramen noodle on the side

Consommé with wonton wrapped mince chicken and lemongrass infuse

Chafing Dishes

Beef tenderloin in coconut milk with Pa-naeng curry & kaffir lime leaf

Massaman curry with chicken, shallot & Thai potato

Lasagna of pork Satay, rich peanut sauce and mozzarella cheese

“Ob Sen Spaghetti” : Oven baked white shrimp with ginger, garlic, bacon & sesame infuse

Steamed mix vegetables in coconut milk

Steamed jasmine rice

Bake from Oven

Phad Kra-Pow Pizza: Spicy chicken & hot basil leaves and mozzarella cheese

Moo Krob Pizza: Crispy pork, green chili sauce & mozzarella cheese

Hot of the Griddle

Spaghetti Gang Keaw Wan: Griddle fried spaghetti with green curry, coconut cream and chicken

Charcoal-grill

White prawn skewer marinated with Thai red curry and coconut milk

Galangal marinate snapper wrapped in banana leaves

Paprika & garlic marinated baby calamari

Moo Yang Gor-la: Loin of pork marinated with red Southern sauce style & ginger infuse

Island BBQ sauce, Spicy lime sauce, Tamarind sauce, Chili paste

Live Cooking Station

Selection of chicken, pork, beef and shrimp in the following styles

Phad Thai: Thai style wok - fried rice noodle

Phad Phak Ruam: Sautéed with mixed vegetables

Phad Kra-Pow: Stir - fried with hot basil leaves

Phad Kha Na Moo Grob: Wok fried Green kale with crispy pork belly, garlic & oyster sauce

“Khanom Jeen Nam Ya Pla Salmon”

Thai rice noodle with salmon, red curry & coconut milk sauce

Desserts

Ta-go Som Wang/ Taro in syrup/Coconut panna cotta/ Blueberry cake/Caramel cheese cake

Banana mouse /Almond tart/ Chocolate tart

Tropical local fruit cut

Choc chip ice cream

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