



## THAI BUFFET MENU 1: THB 1,200.-net per person

### APPETIZERS & SALADS

- Plah Pla Tuna - Spicy tuna salad with roasted chili paste, lemongrass and mint (ปลาปลาทูน่า)
- Laab Moo - Spicy minced pork salad with herbs (ลาบหมู)
- Yum Makeua Yao - Spicy roasted eggplant salad with shrimps (ยำมะเขือยาว)
- Yum Naem Sod - Spicy sour pork salad (ยำหนมสด)
- Nam Prik Goong Sod - Chili and shrimp dipping sauce with fresh vegetables (น้ำพริกกุ้งสด)
- Mee Krob - Crispy vermicelli noodles in sweet and sour sauce (หมี่กรอบ)
- Sakoo Sai Moo – Steamed tapioca balls filled with pork (สาเก๋ใส่หมู)

### SOUP

- Tom Yum Goong – Sour and spicy lemongrass soup with river prawns (ต้มยำกุ้ง)

### MAINS

- Gaeng Kiew Wan Gai - Green curry with chicken (แกงเขียวหวานไก่)
- Haw Mok Talay - Steamed curried seafood in banana leaf (ห่อหมกทะเล)
- Kai Look Koey - Sweet and sour boiled eggs (ไข่ลูกเขย)
- Moo Pad Prik Thai Dum - Wok-fried pork with black pepper (หมูผัดพริกไทยดำ)
- Goong Pad Nam Prik Pao - Stir-fried shrimps with roasted chili paste in oil (กุ้งผัดน้ำพริกเผา)
- Pla Salmon Neung Se-ew - Steamed salmon in light soya sauce (ปลาแซลมอนนึ่งซีอิ๊ว)
- Pad Pak Se Sa-haai - Four season vegetables (ผัดผักสี่สหาย)
- Khao Hom - Steamed jasmine rice (ข้าวหอมมะลิ)

### SWEET FINALE

- Assorted Thai desserts (ขนมไทยต่างๆ)
- A selection of sliced seasonal tropical fruit (ผลไม้ตามฤดูกาล)
- Fak Tong Gaeng Buad - Pumpkin in coconut milk (ฟักทองแกงบวด)
- Gluay Cheuam - Boiled bananas in syrup (กล้วยเชื่อม)
- A selection of signature pastries and cakes (เค้กรวมต่างๆ)
- Ice Cream Ma-Muang - Mango ice cream with condiments (ไอศกรีมมะม่วง)

### COFFEE OR TEA



## THAI BUFFET MENU 2: THB 1,300.-net per person

### APPETIZERS & SALADS

- Yum Talay - Spicy seafood salad (ยำทะเล)
- Plah Pla Gaphong – Spicy snapper salad with roasted chili paste, lemongrass and mint (ปลาปลากะพง)
- Yum Neua Yang - Grilled beef salad (ยำเนื้อย่าง)
- Naem Song Kreuang - Sour pork sausage salad (แหนมทรงเครื่อง)
- Yum Kapor Pla - Spicy fish maw salad (ยำกระเพาะปลา)
- Nam Prik Ong – Northern spicy minced pork and tomato dip with fresh vegetables (น้ำพริกอ่อง)
- Po Pia Sod Poo - Fresh spring rolls with crab meat and dipping sauce (โปะเปียะสดปู)
- Yum Polamai Ruam - Spicy mixed fruit salad (ยำผลไม้)

### SOUP

- Tom Kha Talay – Coconut soup with seafood and galangal (ต้มยำทะเล)

### Main

- Gaeng Paneang Moo - Panaeng curry with pork (แกงหนุม)
- Goong Tod Gratiem Prik Thai - Fried river prawns with garlic and pepper (กุ้งทอดกระเทียมพริกไทย)
- Pad Phed Talay - Stir-fried seafood with chilies and herbs (ผัดเผ็ดทะเล)
- Pried Wan Sam Sa-haai - Sweet and sour pork, chicken and shrimps (ผัดเปรี้ยวหวานหมู ไก่ กุ้ง)
- Pla Gaphong Neung Ma-nao - Steamed sea bass with lime, garlic and chili sauce (ปลากะพงนึ่งมะนาว)
- Normai Farang Pad Hoy Shell - Stir-fried asparagus and sea scallops with oyster sauce (หน่อไม้ฝรั่งผัดหอยเชลล์)
- Khao Pad Poo - Fried rice with crab meat (ข้าวผัดปู)
- Khao Hom - Steamed jasmine rice (ข้าวหอมมะลิ)

### SWEET FINALE

- Assorted Thai desserts (ขนมไทยต่างๆ)
- A selection of sliced seasonal tropical fruit (ผลไม้ตามฤดูกาล)
- Gluay Buad Chee - Bananas in coconut milk (กล้วยบัวดชี)
- Bua Loy Sam See - Triple rice balls and taro in coconut milk (บัวลอยสามสี)
- A selection of signature pastries and cakes (เค้กกรมต่างๆ)
- Ice Cream Ma-Muang - Mango ice cream with condiments (ไอศกรีมมะม่วง)

### COFFEE OR TEA



## THAI BUFFET MENU 3: THB 1,400.-net per person

### APPETIZERS & SALADS

- Yum Som O - Spicy pomelo salad (ยำส้มโอ)
- Yum Pla Dook Foo - Crispy catfish salad with green mango (ยำปลาดุกฟู)
- Larb Gai - Spicy minced chicken salad with herb (ลาบไก่)
- Nam Prik Goong Seab - Spicy chili dip with dried shrimps (น้ำพริกกุ้งเสียบ)
- Yum Woon Sen - Spicy glass noodle salad with seafood and minced pork (ยำวุ้นเส้น)
- Pan Sib & Chor Muang - Steamed flower-shaped dumplings stuffed with minced pork (ปั้นสิบและขอม่วง)
- Yum Poo Nim Samoon-prai - Soft shell crab salad with herbs (ยำปูนิ่มสมนไพร)
- Tod Man Goong - Shrimp cakes with cucumber relish and peanut sauce (ทอดมันกุ้ง)

### SOUP

- Tom Kha Gai – Coconut soup with chicken and galangal (ต้มข่าไก่)

### MAINS

- Gaeng Phed Ped Yang Polamai - Red curry with roasted duck and fruit (แกงเผ็ดเป็ดย่างผลไม้)
- Ped Ob Nam Peung - Oven-baked duck with honey (เป็ดอบน้ำผึ้ง)
- Pad Cha Pla Gaphong - Spicy-fried sea bass with fresh herbs (ผัดฉ่าปลากะพง)
- Gai Hor Bai Toey - Marinated chicken wrapped in pandan leaves (ไก่ห่อใบเตย)
- Moo Ob Yod Pak - Oven-baked pork loin with young vegetables (หมูอบยอดผัก)
- Goong Ob Woon Sen - Baked prawns with glass noodles (กุ้งอบวุ้นเส้น)
- Pad Pak Ruam Nam Man Hoy - Stir-fried mixed vegetables with oyster sauce (ผัดผักรวมน้ำมันหอย)
- Khao Pad Talay - Fried rice with seafood (ข้าวผัดทะเล)
- Khao Hom - Steamed jasmine rice (ข้าวหอมมะลิ)

### SWEET FINALE

- Assorted Thai desserts (ขนมไทยต่างๆ)
- A selection of sliced seasonal tropical fruit (ผลไม้ตามฤดูกาล)
- Tubtim Grob - Mock-pomegranate seeds with syrup and coconut milk (ทับทิมกรอบ)
- Fak Tong Gaeng Buad - Pumpkin in coconut milk (ฟักทองแกงบวด)
- A selection of signature pastries and cakes (เค้กต่างๆ)
- Ice Cream Kati - Coconut ice cream with condiments (ไอศกรีมกะทิ)

### COFFEE OR TEA