GROUP DINING MENU

Prices starting from THB 700 to THB 2,800

The following menus are sample menus only and items may change based on seasonality and ingredient availability

Prices are in Thai Baht and inclusive of 10% service charge and 7% tax
Lunch Menus
2-COURSE SET MENU

Roasted Salmon
Mango, Chili, Coriander Salsa

Or

Roasted Chicken
Mashed Potatoes, Capsicum Peperonata

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Apple Crumble
Vanilla Sauce, Salted Caramel Ice Cream

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Coffee or Tea
3-COURSE SET MENU

Prawns
Couscous Salad, Panzanella Dressing

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Pan Fried Sea Bass
Capsicum Peperonata, Balsamic Syrup,
Mashed Potato, Asparagus

Or

Roasted Angus Beef Tenderloin on Risotto
with Pumpkin Porcini Mushrooms, Green Asparagus, Green Peppercorn Sauce.

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Dark Chocolate Mousse

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Coffee or Tea
Thai Sharing Style Menus
THAI SHARING MENU

“Yum Som O”
Pomelo Salad with Prawns and Chicken

“Tod Mun Pla”
Fish Cakes, Cucumber, Sweet Chili Sauce

“Por Pia Pak”
Crispy Vegetable Spring Rolls

***

“Tom Yum Talay”
Spicy Seafood Soup with Lemongrass

***

“Pad Thai”
Thai Style Fried Noodles, Peanuts, Bean Sprouts, Tamarind Sauce

“Pla Kapong Pad Kheun Chai”
Stir Fried Seabass, Thai Celery

“Nua Pad Prik Thai Dum”
Stir Fried Beef, Black Pepper Sauce

“Pad Pak Ruam”
Wok Fried Vegetables

“Khao Suay”
Steamed Jasmine Rice

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“Pheuk Buad”
Taro in Coconut Milk

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Polla Mai Ruam”
Assorted Seasonal Fruit
Buffet Menus

All Buffet Menus are applicable for group sizes of 30 guests and above
THAI BUFFET LUNCH MENU A

Appetizer

“Nam Tok Nua”
Grilled Beef Salad with Mint Leaves

“Yum Som O”
Pomelo Salad with Prawns and Chicken

“Moo Satay”
Spicy Pork Salad, Lime Dressing

“Khao Tang Na Thang”
Rice Crackers with Minced Pork Relish

“Tod Mun Pla”
Fish Cakes, Cucumber, Sweet Chili Sauce

“Por Pia Pak”
Crispy Vegetable Spring Rolls

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Soup

“Tom Yum Hed”
Spicy Sour Soup, Mushrooms and Lemongrass

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(Continued….)
THAI BUFFET LUNCH MENU A

(Continued)

Live Cooking

“Kuay Tiew Ped”
Braised Duck Noodle Soup with Bean Sprouts

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Main

“Khao Pad Sapparot”
Pineapple Fried Rice, Ham, Peas

“Pla Kapong Pad Kheun Chai”
Stir Fried Seabass, Thai Celery

“Gaeng Keow Wan Gai”
Green Chicken Curry, Thai Eggplant, Sweet Basil

“Pad Pak Ruam”
Wok Fried Vegetables

“Gai Nung Tao Jeaw”
Steamed Chicken Thigh, Soy Bean Paste, Ginger Sauce

“Khao Suay”
Steamed Jasmine Rice

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(Continued)
THAI BUFFET LUNCH MENU A

(Continued)

Dessert

“Pheuk Buad”
Taro in Coconut Milk

“Chaow Gluy”
Black Jelly in Jasmine Syrup

“I-Cream Ka Thi”
Coconut Ice Cream with Condiment

“Luk Chup”
Glutinous Fruit Shaped Thai Desserts

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Polla Mai Ruam”
Assorted Seasonal Fruit
THAI BUFFET LUNCH MENU B

Appetizer

“Kor Moo Yang”
Grilled Pork Neck with Herb Chili Sauce

“Som Tum”
Green Papaya Salad

Seafood Salad
Cherry Tomatoes, Rosted Peppers, Lemon Chili Dressing

“Thung Ngern Yuan”
Minced Pork and Shrimps in Bean Curd Sheet

“Larb Gai”
Spicy Minced Chicken Salad with Mint Leaves

“Pad Makua Yao Song Kreung”
Stir Fried Eggplant with Soy Bean Paste

***

Soup

“Tom Yum Talay”
Spicy Seafood Soup with Lemongrass

***

(Continued…)
THAI BUFFET LUNCH MENU B

(Continued)

Live Cooking

“Khao Soi Gai”
Northern Thai Chicken Curry Noodle

“Pad Thai”
Thai Style Fried Noodle,
Peanuts, Bean Sprouts, Tamarind Sauce

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Main

“Pla Gao Rad Prik”
Grouper Fillet with Tamarind Sauce

“Nua Pad Prik Thai Dum”
Stir Fried Beef with Black Pepper Sauce

“Pad Pak Kana Moo Krob”
Stir Fried Kale and Crispy Pork

“Pad Prik Khing Gai Khai Khem”
Stir Fried Chicken, Long Bean, Salted Egg in Red Curry Paste

“Khao Suay”
Steamed Jasmine Rice

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(Continued)
Dessert

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Tub Tim Krob”
Coated Water Chestnuts in Iced Coconut Syrup

“Fug Tong Gaeng Buad”
Pumpkin in Warm Coconut Syrup

“Ice Cream Kati”
Coconut Ice Cream

“Polla Mai Ruam”
Assorted Seasonal Fruit
INTERNATIONAL BUFFET LUNCH MENU

Appetizer

Assorted Breads and Focaccia

“Yum Woon Sen Goong”
Spicy Glass Noodle Salad with Shrimps

Greek Salad with Feta Cheese

“Larb Gai”
Spicy Minced Chicken Salad with Mint Leaves

Tomato Salad with Prawns

Breaded Bean Curd with Tamarind Peanut Sauce

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Soup

Minestrone Soup with Basil Pesto

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(Continued…)
INTERNATIONAL BUFFET LUNCH MENU

(Continued…)

Main

Pizza Margherita
Tomato, Mozzarella and Basil

Fusilli Pasta
Cream Sauce and Parma Ham

“Pad Pak Ruam”
Stir Fried Vegetables with Chili and Garlic

“Pla Tod Rad Nam Ma Kham”
Fried Seabass with Tamarind Sauce

Breaded Chicken Breast
Mashed Potatoes, Sautéed Carrots with Butter and Parsley

“Khao Suay”
Steamed Jasmine Rice

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(Continued…)

HYATT REGENCY
PHUKET RESORT
INTERNATIONAL BUFFET LUNCH MENU

(Continued…)

Dessert

Mango Pudding
Chocolate Brownies
Pineapple Cheese Cake
Tropical Sliced Fruit
Panna Cotta with Passion Fruit Coulis
Selection of Ice Cream Cup
CHINESE BUFFET LUNCH MENU
(Reservations required 10 days in advance)

Appetizer

“Peek Gai Lohw Dang”
Chicken Wings with Chinese BBQ Sauce

Prawn Spring Rolls

“Dim Sum”
Pork and Prawn Wantons with Tangy Lime Dipping Sauce

“Yum Som O”
Pomelo Salad with Prawn and Chicken

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Soup

Chinese Hot and Sour Soup

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(Continued…)}
(Continued…)  

Main  

“Pla Kapong Pad Prik Waan”  
Wok Fried Sea Bass with Bell Peppers and Sweet and Sour Sauce  

“Moo Tun”  
Baked Pork Spareribs with Black Bean Sauce  

“Poo Nim Pad Prik Thai Dum”  
Stir Fried Soft Shell Crab, Black Pepper Sauce  

“Pla Kha Phong Nung Si Aiw”  
Steamed Grouper with Soy Sauce  

“Nua Pad Prik Thai Dum”  
Stir Fried Beef with Black Pepper Sauce  

“Pad Pak”  
Wok Fried Seasonal Vegetables  

“Pad Pak Boong”  
Wok Fried Morning Glory with Ginger and Garlic  

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Rice  

“Khao Suay”  
Steamed Jasmine Rice  

“Khao Pad Gai”  
Fried Rice with Salted Fish and Chicken  

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(Continued…)
Dessert

Sweetened Cantaloupe Broth with Sago and Coconut Cream

Warm Chinese Pear with Dried Longan in Light Star-Anise and Clove Syrup

Chinese Ginkgo with Lotus Seeds and Dried Jujube in Light-Syrup

Braised Taro with Sticky-Rice in Glazed-Ginkgo Syrup

Chilled Tofu with Fresh Fruit Salads
INTERNATIONAL VEGETARIAN BUFFET LUNCH SET 1

Appetizer

Assorted Bread and Focaccia with Poppadum and Arabic Bread
Baba Ghanoush
Greek Salad with Feta Cheese
Mixed Lettuce with Italian Dressing
“Yum Woon Sen” Vegetarian Glass Noodle Salad
Breaded Bean Curd with Tamarind Peanut Sauce

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Soup

Lentil Soup with Cumin

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INTERNATIONAL VEGETARIAN BUFFET LUNCH SET 1

(Continued…)

Main

Pizza Margherita
Tomato, Mozzarella and Basil

Fried Eggplant, Balsamic Syrup, Tomato, Mozzarella and Basil, Roasted Pine Nuts

“Khao Pad Pak Ruam”
Stir Fried Mix Vegetables, Crispy Garlic

“Pad Pak Ruam Nam Mun Hoy”
Wok Fried Green Vegetables with Oyster Sauce

Fusilli Pasta, Tomato Sauce, Forest Mushrooms

“Gaeng Keow Wan Pak”
Thai Green Curry with Potatoes, Thai Eggplant, Tomatoes and Basil

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(Continued…)
INTERNATIONAL VEGETARIAN BUFFET LUNCH SET 1

(Continued…)

Rice

“Khao Suay”
Steamed Jasmine Rice

***

Dessert

Mango Pudding

“Ka Nom Krok”
Tapioca

“Gluay Buad Chee”
Bananas in Coconut Milk

“Polla Mai Ruam”
Assorted Seasonal Fruits
INTERNATIONAL VEGETARIAN BUFFET LUNCH SET 2

Appetizer

Assorted Bread and Focaccia with Poppadum and Arabic Bread

Mozzarella and Tomato Salad

Hummus

Cannellini Beans Salad with Red Onion

Crispy Enoki Mushroom with Tamarind Sauce

“Yum Polla Mai” Mixed Spicy Fruit Salad

***

Soup

Cream of Pumpkin Soup with Curry

***

Live Cooking:

“Pad Thai” Thai Style Fried Noodles with Peanuts, Bean Sprouts and Tamarind Sauce

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(Continued…)}
INTERNATIONAL VEGETARIAN BUFFET LUNCH SET 2

(Continued…)

Main

Pizza with Eggplant and Oregano

Mushrooms Tortelloni with Basil Pesto Sauce

“Tao Hoo Song Kruang”
Stir Fried Tofu with Soy Sauce

“Gaeng Pak Ruam”
Clear Vegetable Curry with Long Bean, Eggplant and Baby Corn

“Chana Dal”
Slow Cooked Yellow Peas with Tomato, Garlic and Spice

“Pad Pak Boong”
Wok Fried Morning Glory with Ginger and Garlic

“Khao Pad Pak”
Vegetables Fried Rice

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(Continued…)
INTERNATIONAL VEGETARIAN BUFFET LUNCH  SET 2

(Continued…)

**Dessert**

Pineapple Fritters

Chocolate Brownies

“Cake Bai Teoy”
Pandan Cake

“Luk Chup”
Glutinous Thai Desserts Fruit Shaped

“Polla Mai Ruam”
Assorted Seasonal Fruits

Assorted Ice Cream Cup
CANAPE MENU SET 1

Cold

Smoked Salmon
with Honey Mustard Dressing

Mozzarella, Basil and Cherry Tomatoes Skewers

Salami with Pickle Cucumber

***

Hot

“Por Pia Pak”
Crispy Vegetable Spring Rolls

Beef Kebab
with Bell Peppers and Mustard Sauce

“Tod Mun Pla”
Fish Cake Cucumber Sauce

Seared Tuna
with Mango, Chives and Coriander
CANAPE MENU SET 2

Cold

Feta Cheese and Cherry Tomatoes Skewers
Grilled Eggplant Roll, Rocket Lettuce, Cream Cheese
Cold Chicken Breast on Tuna, Anchovy and Caper Sauce
Smoked Salmon, Honey Mustard Sauce

Hot

Crispy Prawns Tail with Balsamic Syrup
Crispy Vegetable Puff Pastry with Yogurt and Mint Sauce
Seared Tuna with Mango, Chives and Coriander
Melted Brie on Toast with Tapenade and Sesame
HEAVY COCKTAIL MENU SET 1

Cold
Mixed Nuts and Chips
Mozzarella, Basil and Cherry Tomatoes Skewers
Raw Tuna with Couscous and Gazpacho Dressing
Beef Tartare
Sour Cream, Cornichons on Toasted Dark Bread
Cured Salmon with Honey Mustard Sauce
“Som Tum”
Green Papaya Salad

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(Continued…)
HEAVY COCKTAIL MENU SET 1

(Continued…)

Hot

Mushrooms Risotto Arancini

Crispy Prawns Tail with Balsamic Syrup

Pizza Bianca
with Taleggio and Crispy Parma Ham

“Tod Mun Goong”
Crispy Prawn Cakes with Sweet and Sour Chili Sauce

Melted Brie Cheese
with Walnut and Tapenade on Ciabatta Bread

“Gai Satay”
Chicken Satay, Peanut Dip

“Tod Mun Pla”
Thai Fish Cake, Cucumber Relish

Crispy Vegetable Puff Pastry
with Yogurt and Mint Sauce

“Por Pia Pak”
Crispy Vegetable Spring Rolls

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(Continued…)
HEAVY COCKTAIL MENU SET 1

(Continued…)

Dessert

Pavlova

Assorted Macaroon

Coconut Panna Cotta

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Luk Chup”
Glutinous Fruit Shaped Thai Desserts

“Polla Mai Ruam”
Seasonal Fruit Skewer

Selections of Ice Cream in a Cup
HEAVY COCKTAIL MENU SET 2

Cold

Mixed Nuts and Chips
Cheddar Cheese, Cherry Tomatoes and Pickles Skewer
Grilled Eggplant Roll, Rocket Lettuce, Cream Cheese
Cold Chicken Breast on Tuna, Anchovy and Caper Sauce
Smoked Salmon, Honey Mustard Sauce
“Yum Som O” Pomelo Salad with Chicken and Prawn
Beef Tartare, Sour Cream, Cornichons on Toasted Dark Bread

***

Hot

Mushroom Risotto Arancini
Crispy Prawns Tail with Balsamic Syrup
Pizza Bianca with Taleggio and Crispy Parma Ham
“Gai Satay” Chicken Satay, Peanut Dip
“Tod Mun Pla” Crispy Thai Fish Cake, Cucumber Relish
“Thai Banh Mi” Vegetable Curry Fritters

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(Continued…)
HEAVY COCKTAIL MENU SET 2

(Continued…)

Dessert

Assorted Macaroon

Black Forest Delight

Sicilian Cannoli with Ricotta Filling

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Luk Chup”
Glutinous Fruit Shaped Thai Desserts

“Polla Mai Ruam”
Seasonal Fruit Skewer

Selections of Ice Cream in a Cup
HEAVY COCKTAIL MENU SET 3

Cold

Mixed Nuts and Chips
Seared Tuna with Mango Salsa
Crispy Prawns Tail with Balsamic Syrup
“Som Tum”
Green Papaya Salad
Cold Spaghetti Salad
with Truffle Oil, Salmon Tartare, Chives

***

Hot

“Tod Mun Goong”
Crispy Prawn Cakes with Sweet and Sour Chili Sauce.

“Tod Mun Pla”
Crispy Thai Fish Cakes, Cucumber Relish

Pizza Bianca
with Taleggio and Crispy Parma Ham

“Thai Banh Mi”
Vegetable Curry Fritters

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(Continued…)}
HEAVY COCKTAIL MENU SET 3

(Continued…)

From the Grill
“Gai Satay”
Chicken Satay, Peanut Dip
Grilled Prawns Skewers

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Live Cooking
Penne with Arrabiata Sauce
“Kaew Tiew”
Thai Noodle

***

Dessert
Lime Chiffon Tart
Coconut Panna Cotta
Ginger Crème Brulee
Black Forest Delight

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Luk Chup”
Glutinous Fruit Shaped Thai Desserts

“Polla Mai Ruam”
Seasonal Fruit Skewer

Selections of Ice Cream in a Cup
THAI SHARING FAMILY STYLE DINNER MENU

Appetizer

“Tod Mun Pla”
Fish Cake, Cucumber Sauce

“Nam Tok Nua”
Grilled Beef Salad with Mint Leaves

“Yum Som O”
Pomelo Salad with Chicken and Prawns

“Por Pia Pak”
Crispy Vegetable Spring Rolls

***

Soup

“Tom Yum Talay”
Spicy Seafood Soup with Lemongrass

***

Main

“Goong Yang”
Tiger Prawns with Tamarind Sauce

“Khao Soi Gai”
Northern Thai Coconut Curry Chicken with Noodle

“Pla Kapong Pad Kheun Chai”
Stir Fried Seabass with Thai Celery

“Gaeng Keow Wan Gai”
Green Curry with Chicken

“Khao Suay”
Steamed Jasmine Rice

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(Continued…)

HYATT REGENCY™
PHUKET RESORT
(Continued…)

Dessert

“Khanom Tuay”
Thai Coconut Milk Custard

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Gluay Buad Chee”
Banana in Warm Coconut milk

“Polla Mai Ruam”
Assorted Seasonal Fruits
INTERNATIONAL
VEGETARIAN BUFFET DINNER SET 1

Appetizer

Assorted Bread and Focaccia
with Poppadum and Arabic Bread

Tabbouleh

“Vegetarian Som Tum”
Thai Spicy Green Papaya Salad with Tomato and Peanuts

Vegetarian Cake with Chili Sauce

Roasted Capsicum, Marinated with Olive Oil and Garlic

Potato Salad with Black Olives and Spring Onion

Rucola and Tomato Salad
with Mustard Dressing

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Soup

Minestrone with Basil Pesto

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(Continued…)}
INTERNATIONAL VEGETARIAN BUFFET DINNER SET 1

(Continued…)

Main

“Aloo Matar ”
Sauté Boiled Potato, Green Peas, and Masala Baked Ricotta and Spinach Cannelloni

Stir Fried Beansprouts with Bean Curd, Mushrooms and Soy Sauce

Baked Eggplant Parmigiana, with Tomato and Mozzarella Cheese

Green Curry with Potato, Thai Eggplant and Sweet Basil

“Pad Pak Boong”
Stir Fried Morning Glory

“Khao Suay”
Steamed Jasmine Rice

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Dessert

Carrot Cake

Panna Cotta with Passion Fruit Coulis

Banana Fritters with Vanilla Sauce

“Polla Mai Ruam”
Assorted Seasonal Fruits

Selection of Ice Cream in a Cup
INTERNATIONAL
VEGETARIAN BUFFET DINNER SET 2

Appetizer

Assorted Breads and Focaccia
with Poppadum and Arabic Bread

Corn Fritters
with Sweet and Sour Sauce

Mediterranean Couscous Salad

Fattoush

“Yum Ma Muang”
Green Mango Salad with Cashew Nut

Coleslaw Salad

Pomelo Salad

Rucola and Parmigiano Flakes Salad

Mozzarella Pearl with Cherry Tomato and Basil

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Soup

Cream of Tomato Soup with Garlic Croutons

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INTERNATIONAL
VEGETARIAN BUFFET DINNER SET 2

(Continued…)

Live Cooking

“Pad Thai”
Stir Fried Noodles
with Bean Curd, Chive, Bean Sprouts and Tamarind Sauce

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Main

Aloo Gobi

Fusilli Pasta
with Saffron Sauce and Peas

Capsicum Peperonata

Crispy Bean Curd
with Mixed Vegetable

Stir Fried Cabbage
with Shitake Mushroom

Sautéed Forest Mushroom

“Gaeng Pak Ruam”
Clear Vegetable Curry, Long beans, Eggplant, Baby Corn

“Chana Dal”
Slow Cooked Yellow Peas
with Tomato, Garlic, Spice and Pita Bread

“Khao Suay”
Steam Jasmine Rice

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(Continued…)
INTERNATIONAL VEGETARIAN BUFFET DINNER SET 2

(Continued…)

Dessert

Dark Chocolate Mousse

Apple Crumble with Vanilla Sauce

“Gluay Buad Chee”
Banana in Coconut Milk

“Khao Kriab Pak Moh”
Thai Steam Rice Skin Dumplings

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Polla Mai Ruam”
Assorted Seasonal Fruits

Selections of Ice Cream in a Cup
CHINESE BUFFET DINNER MENU SET 1
(Reservations required 10 days in advance)

Appetizer

Crispy Prawns with Cream Salad
Cold Chicken with Chinese White, Ginger and Sesame Oil Sauce
“Hoi Jor”
Crab Meat wrapped with Bean Curd Sheet
“Dim Sum”
Pork and Prawn Wantons with Tangy Lime Dipping Sauce

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Soup

Crab Meat and Sweet Corn Soup

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(Continued…)
**CHINESE BUFFET DINNER MENU SET 1**

*(Continued…)*

**Main**

Steamed Broccoli with Shredded Crab  
Baked Pork Spareribs with Black Bean Sauce  
Stir Fried Chinese Bok Choy with Oyster Sauce  
Braised Chinese Cabbage with Straw Mushrooms  
Stir Fried Chicken with Dry Fruits and Cashew Nuts  
Bean Curd with Enoki Mushrooms and Soy Sauce  

“Pla Meuk Pad Pong Karee”  
Sauteed Squid, Onion, Celery, Egg with Yellow Curry Sauce  

“Nua Pad Prik Thai Dum”  
Stir Fried Beef, Black Pepper Sauce, Onion and Bell Pepper

***

**Live Cooking**

Chinese Noodles  
with Chicken and Vegetables

Fried Rice  
with Pork Sausage, Prawns, Mushrooms and Lotus Seeds in Lotus Leaf

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*(Continued…)*
Dessert

Egg Tart
Coconut Jelly
Red Velvet Cake
Dried Bean Pastry
“Nian Gao”
Thai Rice Flour Cake
“Ice Cream Kati”
Coconut Ice Cream with Condiments
“Polla Mai Ruam”
Assorted Seasonal Fruits
CHINESE BUFFET DINNER MENU SET 2
(Reservation 10 days in advance)

Appetizer

Crispy Fried Prawn with Cream Salad
Cold Chicken, Chinese white, Ginger, Sesame Oil Sauce
“Hoi Jor”
Crab Meat Wrapped with Bean Curd Sheet
“Dim Sum”
Pork and Prawn Wantons with Tangy Lime Dipping Sauce
Shrimp Cake with Plum Sauce
“Peek Gai low Dang”
Chicken Wing with Chinese BBQ Sauce

***

Soup

Double Boiled Fish Maw
with Mushrooms and Vegetables

***

Live Cooking

Roasted Duck, Pancake, Cucumber, Spring Onion,
Sweet Black Soy Sauce

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(Continued…)
Main Course

“Moo Toon”
Baked Pork Spareribs with Black Bean Sauce

Braised Chinese Cabbage with Straw Mushrooms

Stir Fried Chicken
with Dry Fruit and Cashew Nuts

Wok Fried Grouper and Bell Pepper
with Sweet and Sour Sauce

Bean Curd, Enoki Mushrooms with Soy Sauce

“Pla Kapong Nung Buaw”
Steamed Sea Bass, Chinese Plum Sauce

“Steamed Broccoli”
with Shredded Crab

“Pla Meuk Pad Pong Karee”
Sautéed Squid, Onion, Celery, Egg with Yellow Curry Sauce

Stir Fried Chinese Bok Choy with Oyster Sauce

“Nua Pad Prik Thai Dum”
Stir Fried Beef, Black Pepper Sauce

***

(Continued…)
CHINESE BUFFET DINNER MENU SET 2

(Continued…)

Rice
“Khao Pad Goong Sai Khai”  
Shrimp and Egg Fried Rice with XO Sauce
***

Dessert
Egg Tart
Coconut Jelly
Red Velvet Cake
Dried Bean Pastry
Lychee Panna Cotta
“Nian Gao”  
Thai Rice Flour Cake
“Khao Niaow Ma Muang”  
Mango, Sticky Rice
“Ice Cream Kati”  
Coconut Ice Cream with Condiments
Assorted Seasonal Fruits
THAI BUFFET DINNER MENU SET 1

**Appetizer**

“Nam Tok Nua”
Grilled Beef Salad with Mint Leaves

“Yum Som O”
Pomelo Salad with Chicken and Prawns

“Moo Manao”
Spicy Pork Salad with Kalian and Spicy Lime Dressing

“Khao Tang Na Thang”
Rice Crackers with Minced Pork Relish

“Tod Mun Pla”
Fish Cakes with Cucumber Sauce

“Por Pia Pak”
Crispy Vegetable Spring Rolls

***

**Soup**

“Tom Yum Talay”
Spicy Seafood Soup with Lemongrass

***

(Continued…)
THAI BUFFET DINNER MENU SET 1

(Continued…)

Main

“Pad Pak Ruam”
Wok Fried Vegetables

“Goong Yang”
Tiger Prawns with Tamarind Sauce

“Kuay Tiew Ped”
Braised Duck Noodle Soup Bean Sprouts

“Nua Pad Prik Thai Dum”
Stir Fried Beef, Black Pepper Sauce

“Pla Kapong Phad Kheun Chai”
Stir Fried Seabass with Thai Celery

“Gaeng Keow Wan Gai”
Green Curry with Chicken

“Gai Nung Tao Jeaw”
Steamed Chicken Thigh with Soy Bean Paste and Ginger Sauce

“Khao Suay”
Steamed Jasmine Rice

***
(Continued…)
THAI BUFFET DINNER MENU SET 1

(Continued…)

Live Cooking

“Khao Soi Gai”
Northern Thai Chicken Curry Noodles

“Pad Thai”
Thai Style Stir Fried Noodles
with Peanuts, Bean Sprouts and Tamarind Sauce

***

Dessert

“Pheuk Buad”
Taro in Coconut Milk

“Chao Kuai”
Black Grass Jelly in Jasmine Syrup

“Luk Chup”
Glutinous Fruit Shaped Thai Desserts

“Khao Niaow Ma Muang”
Mango, Sticky Rice

“Polla Mai Ruam”
Assorted Seasonal Fruit

“Ice Cream Kati”
Coconut Ice Cream with Condiments
INTERNATIONAL BUFFET DINNER MENU SET 1

Appetizer

“Por Pia Pak”
Crispy Vegetable Spring Rolls

“Yum Nuae Yang”
Spicy Grilled Beef Salad

“Kor Moo Yang”
Grilled Pork Neck with Herb Chili Sauce

Caesar Salad with Traditional Condiments

Smoked Salmon
with Capers, Shallots, Lemon and Horseradish Cream

Rocket Salad
with Melon Pearl and Parma Ham,
Roasted Pine Nuts Balsamic Dressing

***

Soup

“Tom Yum Hed”
Spicy Sour Soup with Mushrooms and Lemongrass

***

(Continued…)
INTERNATIONAL BUFFET DINNER MENU SET 1

(Continued…)

Live Cooking

“Ka Nom Jeen”
Curry Noodle with Fish, Crab Meat

“Khao Pad Erawan”
Fried Rice, Shredded Crabmeat, Chili Paste

“Khao Suay* Steamed Jasmine Rice

***

Main

Lasagna Bolognese

Pizza Margherita
Tomato, Mozzarella, Basil

Fusilli Pasta
with Parmigiano Cream Sauce, Crispy Parma Ham and Peas

Stir Fried Chicken with Cashew Nuts

Roasted Sea Bass with Tomatoes Confit

Stir Fried Mixed Vegetables with Crispy Garlic

“Chu Chee Taohoo”
Fried Beancurd in Red Curry Sauce

“Pad Pak Nam Mun Hoy”
Wok Fried Green Vegetables with Oyster Sauce

***

(Continued…)
INTERNATIONAL BUFFET DINNER MENU SET 1

(Continued…)

Dessert

Tiramisu

Cream Brulée

Spanish Churros

Blueberry Cheese Cake

Pannacotta with Mix Berries Coulis

“Tub Tim Krob”
Coated Water Chestnut Dumplings with Iced Coconut Syrup

Selections of Ice Cream in a Cup

“Ka Nom Krok”
with Corn, Taro, Chive, Coconut
Appetizer

“Som Tum”
Green Papaya Salad

Cauliflower Mimosa with Egg

“Yum Woon Sen Goong”
Glass Noodle Salad with Shrimps

“Naem Si Krong Moo”
Crispy Sour Pork Spareribs with Vegetables

Tomato, Mozzarella and Basil

Caesar Salad
with Smoked Salmon and Traditional Condiments

Cannellini Beans with Prawns

Potato Salad with Spring Onion and Sour Cream

Rocket Salad
Melon Pearl, Parma Ham
and Roasted Pine Nut Balsamic Dressing

***

Soup

Cream of Tomato Soup with Garlic Croutons

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(Continued…)
INTERNATIONAL BUFFET DINNER MENU SET 2

(Continued…)

**Live Cooking**

“Nasi Goreng”
Egg Fried Rice
with Chicken, Prawn Crackers and Peanut Sauce

***

**Main**

“Gaeng Phed Ped Yang”
Roasted Duck with Red Curry with Pineapple

“Gaeng Kieaw Waan Goong”
Green Curry with Prawn

Pizza Ortolana with Mushrooms, Eggplant and Capsicum

Roasted Chicken with Garlic Rosemary and Lemon Sauce

Crispy Pork Belly with Sweet and Sour Sauce

Fusilli with Fried Eggplant, Ricotta Cheese, Cherry Tomatoes and Basil

Sautéed Broccoli with Garlic and Olive Oil

“Pad Pak Boong”
Stir Fried Morning Glory

“Pad Pak Nam Mun Hoy”
Wok Fried Green Vegetables with Oyster Sauce

Mashed Potatoes

***

(Continued…)
INTERNATIONAL BUFFET DINNER MENU SET 2

(Continued…)

Dessert

Tiramisu
Chocolate Tart
Cream Brulée
Mango Cheesecake
Pineapple Strudel with Moscato Sabayon
“Khao Niaow Ma Muang”
Mango, Sticky Rice
“Polla Mai Ruam”
Assorted Seasonal Fruit
Selections of Ice Cream in a Cup
BBQ BUFFET DINNER MENU SET 1

Seafood on Ice
Poached Blue Crab, King Prawn, Steamed Scallop
Cocktail Sauce, Red Vinegar, Chopped Shallot, Tabasco, Lemon Wedges, Lime Wedges, Coriander and Passion Fruit Pesto
***

Cold
Selections of Bread and Bread Rolls
Rucola and Parmigiano Flakes Salad
Mixed Salad with Olive Oil and Vinegar Dressing
Mozzarella, Basil and Cherry Tomatoes
Tomato Salad with Celery and Black Olives
Grilled Eggplant Roll, Rocket Lettuce, Cream Cheese
Assorted Cold Cuts with Pickles and Mixed Olives

***
(Continued…)
BBQ BUFFET DINNER MENU SET 1

(Continued…)

Hot

Pizza Bianca
with Taleggio Cheese, Red Onion, Olive Tapenade, Radicchio and Balsamic Syrup
Fusilli Pasta with Prawn Ragout and Basil Pesto Sauce
Cannelloni with Spinach and Ricotta Cheese
Baked Macaroni and Cheese
Grilled Vegetables
with Zucchini, Eggplant, Red, Green and Yellow Bell Peppers
Quiche with Ham and Pineapple
***

Carving

Crispy Pork Belly
Roasted Beef Tenderloin
Roasted Potatoes
with Capsicum Peperonata and Sicilian Eggplant Caponata
Mustard, Horseradish, Mint Jelly, Apple Sauce,
Béarnaise, Red Wine Gravy, BBQ Sauce
***
(Continued…)
From the Grill
King Prawns
Sea Bass Fillet
Pork Sausage
Baked Potatoes with Sour Cream, Bacon Bites and Chives

Dessert
Apple Crumble
Coconut Crème Brulee
Dark Chocolate Mousse with Rum Berries
Bread and Butter Pudding with Custard
“Cake Bai Teoy”
Pandan Cake
“Ka Nom Krok”
with Corn, Taro, Chive, Coconut

“Tub Tim Krob”
Coated Water Chestnut Dumplings with Iced Coconut Syrup

“Polla Mai Ruam”
Assorted Seasonal Fruits
Selections of Ice Cream in a Cup
BBQ BUFFET DINNER MENU SET 2

Seafood on Ice

Poached Blue Crab, King Prawns, Steamed Scallop

Cocktail Sauce; Red Vinegar; Chopped Shallot; Tabasco; Lemon Wedges; Lime Wedges; Coriander and Passion Fruit Pesto

***

Salad

Caesar Salad Roman Lettuce, Parmigiano Cheese, Bacon and Croutons

Salad with Fennel and Orange Olives, Red Onion

Potato Salad

Coleslaw

Mozzarella, Basil and Cherry Tomatoes

Cannellini Beans, Red Onion, Olive Oil and Red Vinegar

***

Soup

Cream of Pumpkin with Curry and Yogurt

Focaccia with Onion, Laugen Roll, Rye Bread, Pita Bread

***

(Continued…

HYATT REGENCY™

PHUKET RESORT
BBQ BUFFET DINNER MENU SET 2

(Continued…)

From the Grill

Squid
King Prawns
Salmon Fillet
Pork Sausage
Angus Beef Tenderloin
Sea Bass with Lemongrass and Kaffir Lime in Banana Leaf
“Kor Moo Yang”
Grilled Pork Neck with Herb Chili Sauce

***

Carving

Roasted Leg of Lamb
Crispy Pork Belly
Thai Spicy Sauces, Horseradish, Mustard, Salsa Verde, BBQ Sauce, HP Sauce, Green Peppercorn Sauce
Baked Potatoes
with Sour Cream, Bacon Bites and Chives
Mashed Potatoes
Corn on the Cob
Grilled Pineapple
Roasted Tomatoes

***

(Continued…)
Dessert and Cheese

French and Italian Artisanal Cheeses
Crème Brulee
Blueberry Cheesecake
Lime and Lemongrass Tart
“Gluay Buad Chee”
Banana in Coconut Milk
“Polla Mai Ruam”
Assorted Seasonal Fruits
Selection of Ice Cream in a Cup
“Khao Niaow Ma Muang”
Mango, Sticky Rice
Seafood on Ice

Poached Blue Crab, King Prawns, Steamed Scallops, Oysters
Cocktail Sauce, Red Vinegar, Chopped Shallot, Tabasco, Lemon Wedges, Lime Wedges, Coriander and Passion Fruit Pesto

***

Cold

Selections of Bread and Bread Rolls

Assorted Cold Cuts
with Pickles and Mixed Olives

Salmon Gravlax
with Honey Mustard Sauce

Mozzarella, Basil and Cherry Tomatoes

Crispy Vegetable Puff Pastry with Raita

Prawn Cocktail

Rucola and Parmigiano Flakes Salad

***
(Continued…)}
BBQ BUFFET DINNER MENU SET 3

(Continued…)

Hot

Pizza Bianca
with Taleggio Cheese, Red Onion, Olive Tapenade, Radicchio and Balsamic Syrup

Fusilli Pasta
with Prawns Ragout and Basil Pesto Sauce

Baked Macaroni and Cheese

Grilled Vegetable
with Zucchini, Eggplant, Red, Green and Yellow Bell Peppers

***

Carving

Roasted Leg of Lamb
Roasted Beef Tenderloin
Crispy Pork Belly
Roasted Potatoes
Capsicum Peperonata
Sicilian Eggplant Caponata

Mustard, Horseradish, Mint Jelly, Apple Sauce, Béarnaise, Red Wine Gravy, BBQ Sauce

***

(Continued…)
(Continued…)

From the Grill
King Prawns
Chicken Wings
Sea Bass Fillet
“Pla Muck Yang”
Marinated Squid with Lime and Chili
Baked Potato with Sour Cream, Bacon Bites and Chives
***

Dessert and Cheese
French and Italian Artisanal Cheeses
Nougat Éclair
Mango Panna Cotta
Coconut Crème Brûlée
Dark Chocolate Mousse with Rum Berries
Bread and Butter Pudding with Custard
“Khao Niaow Ma Muang”
Mango, Sticky Rice
“Polla Mai Ruam”
Assorted Seasonal Fruit
Selection of Ice Cream in a Cup
THAI NIGHT MARKET THEME
WITH BBQ BUFFET DINNER MENU

Appetizer

“Tod Mun Pla”
Crispy Thai Fish Cake with Cucumber Relish

“Yum Pla Dook Foo”
Crispy Catfish Salad with Green Mango Dressing

“Por Pia Pak”
Crispy Vegetable Spring Rolls

Steamed Mussels
with Herbs and served with Spicy Seafood Sauce

“Miang Kum”
Betel Nut Leaves, Dried Coconut, Ginger, Shallots,
Peanut with Sweet Shrimp Paste and Ginger Dressing

***

Soup

“Tom Yum Goong”
Spicy and Sour Prawn Soup with Lemongrass

***
(Continued…)
(Continued…)

**Main**

“Hor Mok Pla”
Steam Minced Fish with Young Coconut Pulp, Red Curry Mousse in Chalice Banana Leave

“Goong Ob Woon Sen”
Baked Prawns with Glass Noodle, Celery, Pepper Corn and Ginger

“Pla Rad Prig”
Crispy Fish with Tamarind and Chili Sauce

“Pad Pak Ruam”
Work Fried Vegetable

“Gai Hor Bai Toey”
Chicken Wrapped with Pandan Leaf

“Khao Pad”
Vegetables Fried Rice

“Khao Suay”
Steamed Rice

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(Continued…)

**THAI NIGHT MARKET THEME**
**WITH BBQ BUFFET DINNER MENU**

(Continued…)

**Main**

“Hor Mok Pla”
Steam Minced Fish with Young Coconut Pulp, Red Curry Mousse in Chalice Banana Leave

“Goong Ob Woon Sen”
Baked Prawns with Glass Noodle, Celery, Pepper Corn and Ginger

“Pla Rad Prig”
Crispy Fish with Tamarind and Chili Sauce

“Pad Pak Ruam”
Work Fried Vegetable

“Gai Hor Bai Toey”
Chicken Wrapped with Pandan Leaf

“Khao Pad”
Vegetables Fried Rice

“Khao Suay”
Steamed Rice

***

(Continued…)
THAI NIGHT MARKET THEME
WITH BBQ BUFFET DINNER MENU

(Continued…)

From The Grill

King Prawns
Squid Skewer
Grill Beef Thai Style
Baked Seabass in Salted Crust
Vegetable and Bean Curd Skewers
Chicken with Pineapple, Onion, Tomato, Green Chili Skewer
BBQ Thai Style Seafood Sauce, Sweet and Chili Sauce, Tamarind Sauce

***

Live Cooking

Red Duck Curry

Tofu and Vegetable in Green Curry

Fish in Sweet and Spicy Curry

Mashed Curry Fish with Coconut Milk Gravy

***

(Continued…)
THAI NIGHT MARKET THEME
WITH BBQ BUFFET DINNER MENU

(Continued…)

Dessert

“Kanom Tuay”
Thai Coconut Milk Custard

“Fak Thong Kaeng Buae”
Pumpkin in Coconut Milk

“Chao Kuai”
Black Glass Jelly in Jasmine Syrup

Thai Crispy Pancake

“Polla Mai Ruam”
Assorted Seasonal Fruit

Coconut Ice Cream with Sticky Rice, Peanuts and Palm Seed

“Khao Niaow Ma Muang”
Mango, Sticky Rice
THAI NIGHT MARKET THEME WITH INTERNATIONAL BBQ MEAT & SEAFOOD BUFFET DINNER

Seafood on Ice

Steamed Prawns, Steamed Blue Swimmer Crabs, Black Mussels, Scallops, Oysters, Cocktail Sauce, Red Vinegar, Chopped Shallot, Lemon Wedges, Coriander and Passion Fruit Pesto

***

Appetizer

Fried Fish Cakes with Seafood Sauce

“Yum Woon Sen Goong”
Spicy Glass Noodle Salad with Shrimp

***

Live Cooking

“Kuay Tiew”
Noodle with Braised Beef, Fish Ball, Tofu, Bok Choy and Prawn Wanton

“Ka Nom Jeen”
Phuket Curry Noodle with Fish and Crab Meat

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(Continued…)
THAI NIGHT MARKET THEME WITH INTERNATIONAL BBQ MEAT & SEAFOOD BUFFET DINNER

(Continued…)

Main

Wok Fried Blue Crab with Chili, Garlic and Ginger

“Khao Pad Pak”
Fried Rice with Vegetables and Seafood

“Gaeng Phed Ped Yang”
Duck Curry with Eggplant and Sweet Basil

***

From the Grill

King Prawns
Rock Lobster
Grilled Chicken Wings

“Pla Muek Yang” Marinated Squid, Lime, Chili

Sea Bass with Lemongrass, Kaffir Lime in Banana Leaf

Corn on Cob
Mashed Potatoes
Grilled Pineapple
Capsicum Peperonata

Tomato Pineapple Salsa, Thai Sauces

***

(Continued…)

HYATT REGENCY™
PHUKET RESORT
THAI NIGHT MARKET THEME WITH INTERNATIONAL
BBQ MEAT & SEAFOOD BUFFET DINNER

(Continued…)

Dessert

Spanish Churros
Blueberry Cheese Cake
Apple Pie with Vanilla Sauce
Panna Cotta Strawberry Coulis
Pineapple Strudel with Moscato Sabayon
“Gluay Buad Chee” Banana in Coconut Milk
“Khao Niaow Ma Muang”
Mango, Sticky Rice
“Tub Tim Krob”
Coated Water Chestnut with Iced Coconut Syrup
Selections of Ice Cream in a Cup
Set Menus
3-COURSE SET MENU SET 1

Prawn Couscous Salad with Panzanella Dressing

***

Roasted Angus Beef Tenderloin on a Risotto with Pumpkin, Porcini Mushrooms, Green Asparagus and Green Peppercorn Sauce

Or

Roasted Salmon with Mango, Chili and Coriander Salsa

***

Dark Chocolate Mousse

Coffee or Tea

Petit Fours
3-COURSE SET MENU SET 2

Selection of appetizers to share

Sautéed Asparagus with Béarnaise Sauce
Crab Cakes
Thai Beef Salad
Caesar Salad with Prawns

Seared Tuna Loin with Mango Salsa Chili and Coriander

Or

Roasted Chicken
with Mashed Potato, Capsicum Pepperonata

Tiramisu
Coffee or Tea
Petit Fours
4-COURSE SET MENU SET 1

Prawn Couscous Salad with Panzanella Dressing

***

Cold Cantaloupe Melon Soup with Crispy Parma Ham

***

Roasted Angus Beef Tenderloin on a Risotto with Pumpkin and Porcini Mushrooms, Green Asparagus, Green Peppercorn Sauce

Or

Roasted Salmon with Mango Chili and Coriander Salsa

***

Dark Chocolate Mousse

Coffee or Tea

Petit Fours
4-COURSE SET MENU SET 2

*Selection of appetizers to share*

Sautéed Asparagus with Béarnaise Sauce

Crispy Crab Cakes

Thai Beef Salad

Caesar Salad with Prawns

***

Pumpkin Coconut Soup with Prawn

***

Seared Tuna Loin with Mango Salsa Chili and Coriander

Or

Roasted Chicken
With Mashed Potato, Capsicum Pepperonata

***

Tiramisu

***

Coffee or Tea

Petit Fours
4-COURSE SET MENU SET 3

Oysters, Coriander Pesto

Andaman Sea Tuna, Liquid Panzanella

Cold Cantaloupe Melon Soup with Crispy Parma Ham

Duck Leg Confit with Foie Gras, Orange Sauce, Roasted Capsicum, Mashed Potato

Or

Roasted Salmon, Mango and Coriander Salsa

Bombe Alaska, Vanilla Ice Cream, Chocolate Sauce

Coffee or Tea

Petit Fours
5-COURSE SET MENU

Prawn Cocktail
***

Thai Beef Salad
***

Lobster Bisque
***

Roasted Sea Bass
With Mashed Potato, Capsicum Peperonata, Asparagus
and Balsamic Syrup

Or

“Gaeng Keow Wan Gai”
Green Curry Chicken with Brown Rice
***

Apple Crumble with Vanilla Sauce and Mango Ice Cream

Coffee or Tea

Petit Fours

HYATT REGENCY™
PHUKET RESORT
Sunset Grill Dinner Menus
HEAVY COCKTAIL MENU – 2 HOURS SET 1

Cold
Mixed Nuts and Chips
Mozzarella, Basil and Cherry Tomatoes Skewers
Cold Chicken Breasts on Tuna, Anchovy and Caper Sauce
Smoked Salmon, Honey Mustard Sauce
“Yum Som O” Pomelo Salad with Chicken and Prawns
Beef Tartar, Sour Cream, Cornichons on Toasted Dark Bread
“Som Tum” Green Papaya Salad
Smoked Trout with Horseradish and Green Apple
***

Hot
Mushroom Risotto Arancini
Crispy Prawn Tail with Balsamic Syrup
“Gai Satay” Chicken Satay with Peanut Dip
“Tod Mun Pla” Thai Fish Cakes, Cucumber Relish
“Thai Banh Mi” Thai Style Pulled Pork
Crispy Vegetable Puff Pastry with Yoghurt and Mint Sauce
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(Continued…)
HEAVY COCKTAIL MENU – 2 HOURS SET 1

(Continued…)

Dessert

“Khao Niaow Ma Muang”
Mango, Sticky Rice

Assorted Macaroons

“Luk Chup”
Glutinous Fruit Shaped Thai Dessert

Coconut Panna Cotta with Papaya Jam

Baked Yogurt with Passion Fruit Coulis

“Polla Mai Ruam” – Seasonal Fruit Skewer
HEAVY COCKTAIL MENU SUNSET GRILL – 2 HOURS SET 2

Cold
Mixed Nuts and Chips
Mozzarella pearl cheese and cherry tomato skewers
Mozzarella, Basil and Cherry Tomato Skewers
Beef Tonnato and Anchovy Sauce with Capers
Smoked Salmon, Honey Mustard Sauce
“Yum Som O” Pomelo Salad with Prawns and Chicken
Tuna Tartar with Sour Cream, Cornichons on Toasted Dark Bread
Smoked Trout with Horseradish and Green Apple

Hot
Mushrooms Risotto Arancini
Prawn Tail with Balsamic Syrup
Pizza Bianca with Taleggio and Parma Ham
“Gai Satay” Chicken Satay with Peanut Dip
“Tod Mun Pla” Thai Fish Cake with Cucumber Relish
“Thai Banh Mi” Thai Style Pulled Pork
Crispy Vegetables Puff Pastry with Yogurt and Mint Sauce

(Continued…)

84
HEAVY COCKTAIL MENU SUNSET GRILL – 2 HOURS SET 2

(Continued…)

Dessert

“Khao Niaow Ma Muang”
Mango, Sticky Rice
Assorted Macaroons

“Luk Chup”
Glutinous Fruit Shaped Thai Desserts
Sicilian Cannoli with Ricotta Filling
Seasonal Fruit Skewer
Coconut Panna Cotta with Papaya Jam
Baked Yogurt with Passion Fruit Coulis
Appetizer
Selections of Bread, Focaccia and Bread Rolls
Assorted Cold Cuts with Pickles and Mixed Olives
Salmon Gravlax with Honey Mustard Sauce
Mozzarella, Basil and Cherry Tomatoes
Crispy Vegetables Puff Pastry with Yogurt and Mint Dip
Rucola and Parmigiano Flakes Salad

Main
Fusilli Pasta
with Prawn Ragout and Basil Pesto Sauce
Grilled Vegetables
with Zucchini, Eggplant, Red, Green and Yellow Bell Peppers
“Gai Satay”
Chicken Satay with Peanut Dip
Crispy Pork Belly
Grilled King Prawns
Grilled Sea bass Fillet
Grilled Pork Sausage
Mashed Potatoes
Capsicum Pepperonata
Sicilian Eggplant Caponata
Mustard; Horseradish; Mint Jelly; Apple Sauce; Béarnaise; Red Wine Gravy; BBQ Sauce; Thai Spicy Sauces

(Continued…)
(Continued…)

**Dessert**

Mango pudding
Tiramisu
Dark Chocolate Mousse with Rum Berries
Mango Panna Cotta
Apple Crumble
SUNSET GRILL BUFFET MENU – 3 HOURS SET 2

Appetizer
Selections of Bread, Focaccia and Bread Rolls
Assorted Cold Cuts with Pickles and Mixed Olives
Salmon Gravlax with Honey Mustard Sauce
Mozzarella, Basil and Cherry Tomatoes
Crispy Vegetables Puff Pastry with Yogurt and Mint Dip
Prawn Cocktail
Rucola and Parmigiano Flakes Salad

Main
Pizza Bianca with Taleggio Cheese, Red Onion, Olive Tapenade, Radicchio and Balsamic Syrup
Fusilli Pasta with Prawn Ragout and Basil Pesto Sauce
Grilled Vegetables with Zucchini, Eggplant, Red, Green and Yellow Bell Peppers
Grilled Beef Tenderloin with Green Peppercorn Sauce
Crispy Pork Belly
Grilled King Prawns
Grilled Seabass Fillet
Grilled Pork Sausage
Mashed Potatoes
Capsicum Peperonata
Sicilian Eggplant Caponata
Mustards; Horseradish; Mint Jelly; Apple Sauce; Béarnaise; Red Wine Gravy; BBQ Sauce; Thai Spicy Sauces.

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**Dessert**
Mango Pudding
Tiramisu
Chocolate Mousse with Rum Berries
Mango Panna Cotta
Apple Crumble
SUNSET GRILL BUFFET MENU – 3 HOURS SET 3

Seafood on Ice

Poached Blue Crab, King Prawns, Steamed Scallops, Oysters
Cocktail Sauce; Red Vinegar; Chopped Shallot; Tabasco;
Coriander and Passion Fruit Pesto

***

Appetizer

Selections of Bread, Focaccia and Bread Rolls
Assorted Cold Cuts with Pickles and Mixed Olives
Salmon Gravlax with Honey Mustard Sauce
Mozzarella, Basil and Cherry Tomatoes
Crispy Vegetables Puff Pastry with Yogurt and Mint Sauce
Prawn Cocktail
Rucola and Parmigiano Flakes Salad

***

(Continued…)
SUNSET GRILL BUFFET MENU – 3 HOURS SET 3

(Continued…)

Main

Pizza Bianca with Taleggio Cheese, Red Onion, Olive Tapenade, Radicchio and Balsamic Syrup
Fusilli Pasta with Prawn Ragout and Basil Pesto Sauce
Grilled Vegetables with Zucchini, Eggplant, Red, Green and Yellow Bell Peppers
Grilled Beef Tenderloin with Green Peppercorn Sauce
Crispy Pork Belly
Grilled King Prawns
Grilled Seabass Fillet
Grilled Pork Sausage
Mashed Potatoes
Capsicum Peperonata
Sicilian Eggplant Caponata
Mustards; Horseradish; Mint Jelly; Apple Sauce; Béarnaise; Red Wine Gravy; BBQ Sauce; Thai Spicy Sauces

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**Sweet and Cheeses**

French and Italian Artisanal Cheeses
Mango Pudding
Tiramisu
Dark Chocolate Mousse with Rum Berries
Mango Panna Cotta
Apple Crumble
***
(Continued…)
Sunset Grill Set Menus
3-COURSE SET MENU

Bread Basket

Amuse Bouche
Beef Tonnato and Anchovy Sauce with Capers

***

Roasted Salmon with Mango Chili and Coriander Salsa

***

Apple Crumble
With Vanilla Sauce, Salted Caramel Ice Cream

***

Coffee or Tea

Petit Fours
4-COURSE SET MENU SET 1

Bread Basket

Amuse Bouche

“Yam Som O”
Pomelo Salad with Prawns

***

Seared Foie Gras with Balsamic Syrup and Licorice Dust

***

Grilled Australian Wagyu Beef Tenderloin
with Green Peppercorn Sauce, Sautéed Forest Mushrooms
and Creamy Anchovy Potatoes

***

Moscato Sabayon
with Wild Berries and Passion Fruit Sorbet

***

Coffee or Tea

Petit Fours
4-COURSE SET MENU SET 2

Bread Basket

Amuse Bouche

“Nua Nam Tok”
Grilled Beef Salad with Mint Leave

***

Seared Foie Gras with Balsamic Syrup and Licorice Dust

***

Grilled Andaman Sea Tuna
with Capsicum Pepperonata and Gremolata

***

Grand Marnier Crème brûlée

***

Coffee or Tea

Petit Fours
Coffee Break Menus
COFFEE BREAKS – MONDAY

MORNING COFFEE BREAK
3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Egg Salad on Toasted Rye
‘Moo Ping’
Grilled Pork Skewers with Herb Chili Sauce
***
Chocolate Croissant
Pineapple Jalousie
***
Orange Juice
Carrot Juice
Coffee and Tea
***
(Continued…)

HYATT REGENCY
PHUKET RESORT
COFFEE BREAKS – MONDAY

(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***

Club Sandwiches
‘Kari Puff Sai Gai’
Thai Chicken Curry Puff
***

Sticky Toffee Date Cake
‘Kanom Mor Gaeng’
Thai Gratinated Egg Custard
***

Guava Juice
Mango Juice
Coffee and Tea
COFFEE BREAKS – TUESDAY

MORNING COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Roasted Chicken Caesar Wrap
Steamed Egg Custard Dumpling
***
Yoghurt with Crunchy Muesli
English Fruit Cake
***
Apple Juice
Strawberry Smoothie
Coffee and Tea
***
(Continued…)

(Continued…)

(Continued…)
COFFEE BREAKS – TUESDAY

(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies

***

Assorted Finger Sandwiches
Ham and Cheese, Smoked Salmon, Grilled Vegetables

‘Jar Yor’
Vegetarian Rice Paper Rolls with Peanut Dipping Sauce

***

‘Khanom Kluay’
Steamed Banana Cake with Shredded Coconut
Chocolate Brownies

***

Orange Juice
Pineapple Juice
Coffee and Tea
COFFEE BREAKS – WEDNESDAY

MORNING COFFEE BREAK
3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Egg Salad on Rye Toast
‘Por Pia Pak’
Crispy Vegetable Spring Roll
***
Thai Sponge Cake
Chocolate Croissant
***
Orange Juice
Yoghurt Fruit Smoothie
Coffee and Tea
***
(Continued…)

HYATT REGENCY
PHUKET RESORT
COFFEE BREAKS – WEDNESDAY

(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***

Toasted Ciabatta with Mushrooms and Cheddar
‘Larb Gai Tod’
Minced Chicken Ball
***

Apple Strudel
Panna Cotta
***

Orange Juice
Cantaloupe Melon Juice
Coffee and Tea
COFFEE BREAKS – THURSDAY

MORNING COFFEE BREAK
3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Vol-au-vents with Scrambled Eggs
“Sao Mai”
Steamed Pork Dumplings with Black Vinegar
***
Orange and Chocolate Muffins
Smoked Salmon with Cucumber Ciabatta
***
Apple Juice
Banana Smoothie
Coffee and Tea
***
(Continued…)

HYATT REGENCY
PHUKET RESORT
COFFEE BREAKS – THURSDAY

(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Grilled Vegetable Sandwiches
Chicken and Mushroom Pie
***

Raspberry Crumble
Cream Doughnuts
***

Orange Juice
Guava Juice
Coffee and Tea
COFFEE BREAKS – FRIDAY

MORNING COFFEE BREAK
3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Tuna Melt Sandwiches
Cream Cheese, Cucumber, Tomato Bagels
***
Banana Cakes
Chocolate Croissants
***
Orange Juice
Watermelon Juice
Coffee and Tea
***
(Continued…)
COFFEE BREAKS – FRIDAY

(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***

Ham and Cheese Sandwiches
“Tao Hoo Thod”
Breaded Tofu with Chili and Tamarind Dip
***

Carrot Cake
Chocolate Profiterole
***

Apple Juice
Pineapple Juice
Coffee and Tea
COFFEE BREAKS – SATURDAY

MORNING COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Selection of Chinese Steamed Buns
“Tod Mun Pla”
Crispy Curry Fish Cakes with Cucumber Sauce
***
Pancakes with Honey and Whipped Cream
Mango Cheese Cake
***
Apple Juice
Guava Juice
Coffee and Tea
***
(Continued…)
(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***

Smoked Chicken Croissants
“Tod Mun Goong”
Crispy Prawn Cakes with Sweet and Sour Chili Sauce
***

“Kanom Thai”
Assorted Thai Pastries
Mango Pudding
***

Cantaloupe Melon Juice
Tomato Juice
Coffee and Tea
MORNING COFFEE BREAK
3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Avocado, Tomato and Lettuce Ciabatta
Quiche Lorraine
***
Fresh Fruit Danish
Chocolate Muffins
***
Orange Juice
Honeydew Melon Juice
Coffee and Tea
***
(Continued…)

COFFEE BREAKS – SUNDAY
COFFEE BREAKS – SUNDAY

(Continued…)

AFTERNOON COFFEE BREAK

3 kinds of Whole Fruit
Seasonal Tropical Fruit
Assorted Cookies
***
Mozzarella Tomato Sandwiches
Sausage Roll
***
Whole wheat Croissants
Chocolate Cake with Pecan Nuts
***
Orange Juice
Water Melon Juice
Coffee and Tea
Buffet Lunch Menus
BUFFET LUNCH - INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Monday

Appetizer
Assorted Breads and Focaccia
Spicy Glass Noodle Salad with Shrimps
Greek Salad with Feta Cheese
Breaded Bean Curd, Tamarind Peanut Sauce

Soup
Minestrone Soup with Basil Pesto

Main
Fusilli Pasta
Cream Sauce and Crispy Parma Ham
“Pad Pak Ruam”
Stir-Fried Vegetables with Chili and Garlic
“Pla Tod Rad Nam Ma Kham”
Seabass with Tamarind Sauce
Breaded Chicken Breast
Mashed Potatoes
Sautéed Carrots with Butter and Parsley
Steamed Jasmine Rice

Dessert
Pineapple Cheese Cake
Panna Cotta with Passion Fruit Coulis
Tropical Sliced Fruits
Ice Cream Selection
BUFFET LUNCH - INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Tuesday

Appetizer
Assorted Breads and Focaccia
Caesar Salad with Smoked Chicken
Tuna Salad with Cannellini Beans and Roasted Capsicum
“Larb Gai “Spicy Minced Chicken Salad with Mint Leaves
Tomato Salad with Prawns

Soup
“Tom Yum Hed”-Spicy and Sour Mushrooms with Lemongrass Soup

Main
“Gaeng Keow Wan Gai”
Green Curry with Chicken
“Khao Pad”
Vegetable Fried Rice
Pizza Diavola
Spicy Salami and Bell Peppers
“Moo Grob”
Crispy Pork Belly
Rigatoni, Eggplant, Cherry Tomato, Basil
“Pad Pak Boong”
Stir-fried Morning Glory
Steamed Jasmine Rice

Dessert
Mango Pudding
Chocolate Brownies
Tropical Sliced Fruits
Ice Cream Selection
BUFFET LUNCH - INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Wednesday
Appetizer
Assorted Breads and Focaccia
Smoked Salmon with Honey Mustard Sauce
“Som Tum”
Spicy Green Papaya Salad, Dried Shrimp, Tomatoes and Peanuts
Crispy Vegetable Puff Pastry with Raita

***
Soup
Potato and Leek Soup

***
Main
Braised Sea Bass Fillet with Wine, Black Olives, Capers and Tomato Sauce
Macaroni and Cheese with Truffle Oil
“Gaeng Massaman”
Beef Shank Massaman Curry
Pizza Ortolana-Mushroom, Eggplant and Capsicum
“Nasi Goreng”
Fried Rice with Egg
Steamed Jasmine Rice

***
Dessert
Chocolate Tare
Apple Strudel with Vanilla sauce
Tropical Sliced Fruits
Ice Cream Selection
BUFFET LUNCH - INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Thursday

Appetizer
Assorted Breads and Focaccia
“Yum Som-O”
Pomelo Salad with Shrimps and Chicken
Tomato, Mozzarella, Extra Virgin Olive Oil and Basil
Coleslaw
Seafood Salad, Roasted Peppers, Lemon Chili dressing

***

SOUP
Cream of Broccoli with Garlic Croutons

***

Main
“Pad See Ew” Stir-fried Rice Noodle with Vegetables
Roasted Chicken with Garlic and Rosemary
“Pla Yang Bai Toey” Grilled Seabass in Pandan Leaf
Tagliatelle with Bolognese Sauce
Mashed Potatoes
Sautéed Broccoli and Capsicum
Steamed Jasmine Rice

***

Dessert
Lemon Meringue Tart
Tiramisu
Seasonal Fresh Fruits
Selections of Ice Cream
BUFFET LUNCH - INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Friday

Appetizer
Assorted Breads and Focaccia
Seasonal Leaves, Tomato, Cucumber Olive Oil, Balsamic Vinegar, Thousand Island
Assorted Italian Cold Cuts with Pickles and Olives
Couscous Salad with Capsicum and Tuna

Soup
“Pla Chon Tom”
Clear Sour Soup with Fish Fillet and Tamarind Leaf

Main
“ Kuay Tiew Phad Mun Goong”
Fried Rice Noodle Prawn, Vegetable
Penne with Olives Capers and Chili Tomato Sauce
Pizza Margherita
“ Panang Nuea”
Beef Panang Curry
“Pad Pak Kana Moo Krob”
Stir Fried Kailan and Crispy Pork
Roasted Salmon with Hollandaise Sauce
Steamed Jasmine Rice

Dessert
Black Sticky Rice Pudding
Tamarind White Chocolate Mousse
Seasonal Fresh Fruits
Ice Cream Selection
BUFFET LUNCH - INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Saturday

Appetizer
Assorted Breads and Focaccia
“Yum Woon Sen Goong”
Glass Noodle Salad with Shrimp
Tuna Salad with Mango and Capsicum
Prawns and Iceberg Lettuce Salad with Thousand Island Dressing

***

Soup
Cream of Mushroom Soup

***

Main
“Pad Thai”
Thai Style Fried Noodles with Peanuts, Bean Sprouts and Tamarind Sauce
Pizza with Mushrooms and Ham
Penne Pasta with Cream and Pesto
Roasted Seabass with Saffron Sauce and Asparagus
Stir Fry Mixed Vegetables with Garlic
Steamed Jasmine Rice

***

Dessert
Blueberry Cheese Cake
Panna Cotta with Mixed Berries Coulis
Seasonal Fresh Fruits
Selections of Ice Cream
BUFFET LUNCH – INCLUDED IN MEETING PACKAGE
(for 30 guests and above)

Sunday

Appetizer
Assorted Breads and Focaccia
Roasted Pumpkin with Broccoli, Pistachio and Sesame Seeds
Mixed Salad with Olive Oil and Vinegar Dressing
“ Tod Mun Goong “
Crispy Prawn Cake with sweet and Sour Sauce

***

Soup
Cream of Pea Soup

***

Main
Stir Fried Chicken with Cashew Nuts
Pineapple Fried Rice with Ham
Penne Pasta with Mushrooms Sauce
Green Curry with Fish Balls
Fish and Chips with Tartar Sauce and Malt Vinegar
Steamed Jasmine Rice

***

Dessert
Lime and Lemongrass Tart
Banana Fritters
Seasonal Fresh Fruits
Ice Cream Selection
International Working Lunch Menu
INTERNATIONAL WORKING LUNCH (DINING IN MEETING ROOM) - Included in Meeting Package (for up to 30 guests)

(A choice from 3 menus)

Menu 1
Bread Roll with Butter
Caesar Salad with Parma Ham
Breaded Chicken Breast with Broccoli and Hollandaise Sauce
Parmigiano Cheese with Walnut and Grape
Mango Pudding
Tropical Fruits
***

Menu 2
Bread Roll with Butter
Prawns Spring Roll
Green Curry with Chicken and Brown Rice
Brie Cheese with Toasted Dark Bread
Panna Cotta with Passion Fruit Coulis
Tropical Fruits
***

Menu 3
Bread Roll with Butter
Greek Salad with Cucumber, Tomatoes, Red Onion, Olives and Feta Cheese
“Nasi Goreng”
Fried Rice with Egg, Chicken and Prawns
Cheddar Cheese with Dry Fruits and Crackers
Apple Crumble with Vanilla Sauce
Tropical Fruits
Set Lunch Menus
SET LUNCH MENU – INCLUDED IN MEETING PACKAGE
(for up to 30 guests)

International Set Lunch Menu 1
Crispy Vegetable Puff Pastry with Raita
Or
Greek Salad with Cucumber, Tomatoes, Red Onion, Olives and Feta Cheese
***

“Chana Dal”
Slow Cooked Yellow Pea, Tomato, Garlic, Spices and Pita Bread
Or
Egg Noodle, Wonton Soup with Prawns
***

Apple Crumble with Vanilla Sauce

International Set Lunch Menu 2

“Som Tum”
Green Papaya Salad

Or
Tomato Soup
***

“Aloo Mathar”
Boiled Potatoes, Green Peas, Masala
Or
“Nasi Goreng”
Fried Rice with Egg, Chicken and Prawns
***

Tiramisu
SET LUNCH MENU - INCLUDED IN MEETING PACKAGE
(for up to 30 guests)

Western Set Lunch Menu
Caesar Salad with Parma Ham
Or
Lentil Soup with Cumin

***
Breaded Chicken Breast with Mashed Potatoes and Capsicum Peperonata
Or
Fusilli Pasta with Mushroom, Tomato Sauce and Fried Eggplant
***
Lemon Sorbet

Thai Set Lunch Menu
Stir-fried Tofu with Oyster Sauce
Or
Prawn Spring Rolls
***
Green Curry with Chicken and Brown Rice
Or
Clear Vegetable Curry with Long Beans, Eggplant and Baby Corn
***
Mango Sticky Rice
Thai Sharing
Lunch Menus
THAI SHARING LUNCH MENU –
INCLUDED IN MEETING PACKAGE
(for up to 30 guests)

Menu A

“Nam Tok Nua”
Grilled Beef Salad with Mint Leaves

“Yam Som O”
Pomelo Salad with Prawn and Chicken

“Popai Pak”
Crispy Vegetable Spring Roll

***

“Tom Yam Talay”
Spicy Seafood Soup with Lemon Grass

***

“Pad Thai”
Thai Style Fried Noodles with Peanuts, Bean Sprouts and Tamarind Sauce

“Pla Kapong Phad Kheun Chai”
Stir Fried Seabass with Thai Celery

“Gaeng Kheaw Wan Gai”
Green Curry with Chicken

Steamed Jasmine Rice

***

“Khao Niew Mamuang”
Mango with Sticky Rice

Assorted Seasonal Fruits
THAI SHARING LUNCH MENU –
INCLUDED IN MEETING PACKAGE
(for up to 30 guests)

Menu B

“Tod Mun Pla”
Crispy Thai Fish Cake, with Cucumber Relish

“Som Tum”
Green Papaya Salad

“Khao Tang Na Tang”
Rice Crackers with Minced Pork Relish

***

“Tom Kha Gai”
Thai Style Chicken Coconut Soup

***

“Khao Soi Gai”
Northern Thai Coconut Curry Chicken with Noodle

“Nua Phad Prik Thai Dum”
Stir-fried Beef with Black Pepper Sauce

“Pad Pak Ruam”
Wok Fried Vegetable

Steamed Jasmine Rice

***

“Chao Kuai”
Black Grass Jelly in Jasmine Syrup

Assorted Seasonal Fruit