

Hyatt Regency Phuket Resort
16/12 Moo.6, Tambon Kamala, Phuket, Phuket, Thailand, 83150
Hyattregencyphuket.com

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

Apple Crumble
Vanilla Sauce, Salted Caramel Ice Cream

Coffee or Tea

3-COURSE SET MENU

Prawns
Couscous Salad, Panzanella Dressing

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.

Dark Chocolate Mousse

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

“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

Soup

“Tom Yum Hed”

Spicy Sour Soup, Mushrooms and Lemongrass

(Continued...)

THAI BUFFET LUNCH MENU A

(Continued)

Live Cooking

“Kuay Tiew Ped”

Braised Duck Noodle Soup with Bean Sprouts

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

(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 Yuang”
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

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

(Continued)

THAI BUFFET LUNCH MENU B

(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

Soup

Minestrone Soup with Basil Pesto

(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

(Continued...)

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

Soup

Chinese Hot and Sour Soup

(Continued...)

CHINESE BUFFET LUNCH MENU

(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

Rice

“Khao Suay”
Steamed Jasmine Rice

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

(Continued...)

CHINESE BUFFET LUNCH MENU

(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

Soup

Lentil Soup with Cumin

(Continued...)

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

(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

(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

(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

Dinner Menus

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

(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

(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

(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

(Continued...)

HEAVY COCKTAIL MENU SET 3

(Continued...)

From the Grill

“Gai Satay”
Chicken Satay, Peanut Dip

Grilled Prawns Skewers

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

(Continued...)

THAI SHARING FAMILY STYLE DINNER MENU

(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

Soup

Minestrone with Basil Pesto

(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

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

Soup

Cream of Tomato Soup with Garlic Croutons

(Continued...)

INTERNATIONAL VEGETARIAN BUFFET DINNER SET 2

(Continued...)

Live Cooking

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

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”
Steamed Jasmine Rice

(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

Soup

Crab Meat and Sweet Corn Soup

(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

(Continued...)

CHINESE BUFFET DINNER MENU SET 1

(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

(Continued...)

CHINESE BUFFET DINNER MENU SET 2

(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 Kalia 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

INTERNATIONAL BUFFET DINNER MENU SET 2

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

(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...)

BBQ BUFFET DINNER MENU SET 1

(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...)

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...)

BBQ BUFFET DINNER MENU SET 2

(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

BBQ BUFFET DINNER MENU SET 3

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 Gravlox
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...)

BBQ BUFFET DINNER MENU SET 3

(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 Brule

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...)

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 Leaf

“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

(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, Kaffirlime in Banana Leaf

Corn on Cob

Mashed Potatoes

Grilled Pineapple

Capsicum Peperonata

Tomato Pineapple Salsa, Thai Sauces

(Continued...)

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

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

(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...)

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

SUNSET GRILL BUFFET MENU – 3 HOURS SET 1

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...)

SUNSET GRILL BUFFET MENU – 3 HOURS SET 1

(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.

(Continued...)

SUNSET GRILL BUFFET MENU – 3 HOURS SET 2

(Continued...)

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

(Continued...)

SUNSET GRILL BUFFET MENU – 3 HOURS SET 3

(Continued...)

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...)

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...)

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...)

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...)

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...)

COFFEE BREAKS – SATURDAY

(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

COFEE BREAKS – SUNDAY

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...)

COFEE 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