

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

# *Wedding Menu*

Prices starting from THB 800 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

# *Canape Menu*

## CANAPE MENU SET 1

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### COLD

Smoked Salmon  
*with Honey Mustard Dressing*

Mozzarella, Basil and Cherry Tomato Skewer

Salami  
*with Pickled Cucumber*

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### HOT

“Por Pia Pak”  
*Crispy Vegetable Spring Roll*

Beef Kebab  
*with Bell Pepper  
and Mustard Sauce*

Fish Cake  
*With Sweet Chili Sauce*

Seared Tuna  
*With Mango, Chive and Coriander*

## CANAPE MENU SET 2

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### COLD

Feta Cheese  
*with Cherry Tomato Skewer*

Grilled Eggplant Roll  
*with Rocket Lettuce  
and Cream Cheese Roll*

Chicken Tonnato Breast  
*on Anchovies Sauce  
with Caper Pickle*

Smoked Salmon  
*with Honey Mustard Dressing*

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### HOT

Crispy Prawn 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*

## HEAVY COAKTAIL MENY - 2 HOURS SET 1

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### COLD

Mixed Nuts and Chips

Mozzarella, Basil and Cherry Tomato Skewer

Raw Tuna  
*with Couscous and Gazpacho Dressing*

Beef Tartar  
*with Sour Cream, Cornichon on Toasted Dark Bread*

Cured Salmon  
*with Honey Mustard Sauce*

“Som Tum”  
*Green Papaya Salad*

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*(Continued...)*

## HEAVY COAKTAIL MENY - 2 HOURS SET 1

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*(Continued...)*

### **HOT**

Mushroom Risotto Arancini  
*(Live Station)*

Crispy Prawn Tail  
*with Balsamic Syrup*

Pizza Bianca  
*with Taleggio and Crispy Parma Ham*

Shrimp Cake

Melted Brie Cheese  
*with Walnut and Tapenade on Ciabatta Bread*

“Gai Satay”  
*Chicken Satay with Peanut Dip*

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

Crispy Vegetable Puff Pastry  
*with Yogurt and Mint Sauce*

“Por Pia Pak”  
*Vegetable Spring Roll*

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*(Continued...)*

## HEAVY COAKTAIL MENY - 2 HOURS SET 1

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*(Continued...)*

### **DESSERT**

Pavlova

Assorted Macaroon

Coconut Panna Cotta  
*with Papaya Jam*

“Khao Niaow Ma Muang”  
*Mango, Sticky Rice*

“Luk Chup”  
*Glutinous Fruit Shaped Thai Dessert*

“Polla Mai Ruam”  
*Seasonal Fruit Skewer*

Selection of Ice Cream in a Cup



## HEAVY COAKTAIL MENY - 2 HOURS SET 2

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### COLD

Mixed Nuts and Chips

Cheddar Cheese, Cherry Tomato and Pickle Skewer

Grilled Eggplant Roll  
*with Rocket Lettuce and Cream, Cheese*

Chicken Tonnato Breast  
*on Anchovy Sauce  
with Caper Pickle*

Smoked Salmon  
*with Honey Mustard Dressing*

“Yum Som O”  
*Pomelo Salad with  
Prawn and Chicken*

Beef Tartar  
*with Sour Cream, Cornichon  
on Toasted Dark Bread*

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(Continued...)

## HEAVY COAKTAIL MENY - 2 HOURS SET 2

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(Continued...)

### **HOT**

Mushroom Risotto Arancini

(Live Station)

Crispy Prawn Tail with Balsamic Syrup

Pizza Bianca  
*with Taleggio and  
Crispy Parma Ham*

“Gai Satay”  
*Chicken Satay  
with Peanut Dip*

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

Vegetarian Curry Fritter  
*with Peanut Sauce*

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## HEAVY COAKTAIL MENY - 2 HOURS SET 3

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(Continued...)

### DESSERT

Assorted Macaroon

Sicilian Cannoli  
*with Ricotta Filling*

Coconut Panna Cotta  
*with Papaya Jam*

“Luk Chup”  
*Glutinous Fruit Shaped Thai Dessert*

“Khao Niaow Ma Muang”  
*Mango Sticky Rice*

“Polla Mai Ruam”  
*Seasonal Fruit Skewer*

Selection of Ice Cream in a Cup

## HEAVY COAKTAIL MENY - 2 HOURS SET 4

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### COLD

Mixed Nuts and Chips

Seared Tuna  
*with Mango Salsa*

Crispy Prawn Tail  
*with Balsamic Syrup*

“Som Tum”  
*Green Papaya Salad*

Cold Spaghetti Salad  
*with Truffle Oil, Salmon Tartar  
and Chives*

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## HEAVY COAKTAIL MENY - 2 HOURS SET 4

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(Continued...)

### HOT

Shrimp Cake

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

Pizza Bianca  
*with Taleggio and Parma Ham*

Vegetarian Curry Fritters  
*with Peanut Sauce*

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### FROM THE GRILL

“Gai Satay”  
*Chicken Satay with Peanut Dip*

Grill Prawn

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### LIVE COOKING

“Kaew Tiew”  
*Thai Noodle*

Penne  
*with Arrabiata Sauce*

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## HEAVY COAKTAIL MENY - 2 HOURS SET 4

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(Continued...)

### DESSERT

Lime Chiffon Tart

Ginger Crème Brûlée

Black Forest Delight

Coconut Panna Cotta  
*with Papaya Jam*

“Luk Chup”  
*Gluttons Fruit Shaped Thai Dessert*

“Khao Niaow Ma Muang”  
*Mango Sticky Rice*

“Polla Mai Ruam”  
*Seasonal Fruit Skewer*

Selections of Ice Cream in a Cup

*Thai Sharing  
Family Style Menu*

## THAI SHARING FAMILY STYLE MENU

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### APPETIZER

“Tod Mun Pla”  
*Fish Cake*  
*with Cucumber Relish*

“Nua Nam Tok”  
*Grilled Beef Salad*  
*with Mint Leaves*

“Yum Som O”  
*Pomelo Salad*  
*with Prawn and Chicken*

“Por Pai Pak”  
*Crispy Vegetable Spring Rolls*

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### SOUP

“Tom Yum Talay”  
*Spicy Seafood Soup*  
*with Lemongrass*

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## THAI SHARING FAMILY STYLE MENU

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(Continued...)

### MAIN

“Goong Yang”  
*Tiger Prawn with  
Tamarind Sauce*

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

“Pla Kapong Phad 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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### DESSERT

“Kanom Tuay”  
*Thai Coconut Milk Custard*

“Gluay Buad Chee”  
*Banana in Coconut Milk*

“Khao Niaow Ma Muang”  
*Mango, Sticky Rice*

“Polla Mai Ruam”  
*Assorted Seasonal Fruit*

# *Buffet Menu*

## INTERNATIONAL BUFFET MENU SET 1

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### APPETIZER

“Kor Moo Yang”  
*Grilled Pork Neck  
With Herb Chilli Sauce*

“Yum Nuae Yang”  
*Spicy Grilled Beef Salad*

Smoked Salmon  
*with Capers, Shallots, Lemon  
and Horseradish Cream*

“Por Pia Pak”  
*Crispy Vegetable Spring Roll*

Rocket Salad  
*Melon Pearl, Crispy Parma Ham,  
Roasted Pine Nut with Balsamic Dressing*

Caesar Salad  
*with Traditional Condiment*

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### SOUP

“Tom Yum Hed”  
*Spicy Sour Soup with Mushroom  
and Lemongrass*

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## INTERNATIONAL BUFFET MENU SET 1

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(Continued...)

### MAIN

“Khao Pad Erawan”  
*Fried Rice with shredded Crab, Chili Paste*

“Chu Chee Taohu”  
*Fried Beancurd in Red Curry Sauce*

Pizza Margherita  
*with Tomato, Mozzarella and Basil*

Lasagna Bolognese

Stir Fried Chicken  
*with Cashew Nut*

Roasted Sea Bass  
*with Tomatoes Confit*

“Pad Pak Ruam”  
*Stir Fried Vegetable with Chili and Garlic*

Wok Fried Green Vegetables, Oyster Sauce

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

“Khao Suay”  
*Steamed Jasmine Rice*

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## INTERNATIONAL BUFFET MENU SET 1

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(Continued...)

### LIVE COOKING

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

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### DESSERT

Tiramisu

Cream Brûlée

Spanish Churros

Blueberry Cheese Cake

Panna cotta  
*with Mixed Berries Coulis*

“Khao Niaow Ma Muang”  
*Mango Sticky Rice*

“Kanom Krok”  
*with Corn, Taro, Chive, Coconut*

Selections of Ice Cream with Condiments

## INTERNATIONAL BUFFET MENU SET 2

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### APPETIZER

“Som Tum”  
*Green Papaya Salad*

Cauliflower Mimosa  
*with Egg*

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

“Naem Si Krong Moo”  
*Crispy Sour Pork  
Sparerib with Vegetables*

Tomato Mozzarella and Basil

Caesar Salad  
*with Smoked Salmon and  
Traditional Condiments*

Cannellini Bean  
*with Prawn*

Potato Salad  
*with Spring Onion and Sour Cream*

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

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## INTERNATIONAL BUFFET MENU SET 2

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(Continued...)

### MAIN

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

“Gang Kieaw Waan Goong”  
*Green Curry with Prawn*

Pizza Ortolana  
*with Mushroom, 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 Tomato and Basil*

“Pad Pak Boong”  
*Stir Fried Morning Glory*

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

Mashed Potatoes

Sautéed Broccoli  
*with Garlic and Olive Oil*

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## INTERNATIONAL BUFFET MENU SET 2

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(Continued...)

### LIVE COOKING

Nasi Goreng  
*Fried Rice  
with Chicken, Prawn Cracker and Peanut Sauce*

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### SOUP

Cream of Tomato Soup  
*with Oregano and Garlic Croutons*

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### DESSERT

Tiramisu

Cream Brûlée

Chocolate Tart

Mango Cheesecake

Pineapple Strudel  
*with Moscato Sabayon*

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

“Polla Mai Ruam”  
*Assorted Seasonal Fruit*

Selections of Ice Cream with Condiment



## THAI BBQ BUFFET MENU with Grill and Live Station

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### APPETIZER

“Tod Mun Pla”

*Crispy Thai Fish Cake Cucumber Relish*

“Yum Pla Dook Foo”

*Crispy Catfish Salad with Green Mango Dressing*

“Por Pia Pak”

*Vegetable Spring Rolls*

“Hoi Ma Lang Poo Ob Sa Mun Prai”

*Steamed Mussel with Herbs*

*Served with Spicy Seafood Sauce*

“Miang Kum”

*Betel Nut Leaves with Dried Coconut, Ginger, Shallot,  
Peanut with Sweet Shrimp Paste*

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### SOUP

“Tom Yum Goong”

*Spicy and Sour Prawn Soup with  
Lemongrass in Young Coconut*

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## THAI BBQ BUFFET MENU with Grill and Live Station

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*(Continued...)*

### **MAIN**

“Hor Mok Pla”  
*Steamed Minced Fish with Young  
Coconut Pulp, Red Curry Mousse  
in Banana Leaves*

“Goong Ob Woon Sen”  
*Baked Prawn with Glass Noodle,  
Celery, Peppercorn, Ginger*

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

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

“Khao Pad”  
Vegetable Fried Rice

“Khao Suay”  
Steamed Rice

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## THAI BBQ BUFFET MENU with Grill and Live Station

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*(Continued...)*

### FROM THE GRILL

Prawn

Squid Skewer

Baked Sea Bass  
*in Salted Crust*

Grill Beef  
*with Thai Style*

Chicken Skewer,  
*Pineapple, Onion, Tomato, Young Green Chili*

Vegetable and Bean Curd Skewer

BBQ Sauce, Thai Style Seafood Sauce,  
*Sweet and Chili Sauce, Tamarind Sauce*

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### LIVE COOKING

Beancurd and Vegetables  
*in Green Curry (V)*

Mashed Curried Fish  
*with Coconut Milk Sauce*

Chicken in Green Curry

Sweet and Spicy Curry

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*(Continued...)*

## THAI BBQ BUFFET MENU with Grill and Live Station

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(Continued...)

### DESSERT

“Kanom Tuay”

*Thai Coconut Milk Custard*

“Luk Chup”

*Glutinous Fruit Shaped Thai Desserts*

“Fak Thong Kaeng Buat”

*Pumpkin in Coconut Milk*

“Khao Niaow Ma Muang”

*Mango Sticky Rice*

Thai Crispy Pancake

“Polla Mai Ruam”

*Assorted Seasonal Fruit*

Coconut Ice Cream

*with Sticky Rice, Peanut and Palm Seed*

## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 1

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### SEAFOOD ON ICE

Poached Blue Crab, King Prawn  
Steamed Scallop, Oyster

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

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### COLD

Selections of Bread  
*Focaccia and Bread Roll*

Assorted Cold Cut  
*with Pickles and Mixed Olives*

Salmon Gravlax  
*with Honey Mustard Sauce*

Mozzarella Pearl  
*with Cherry Tomato and Basil*

Crispy Vegetable Puff Pastry  
*with Raita*

Prawn Cocktail

Rucola and Parmigiano Flake Salad

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(Continued...)

## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 1

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(Continued...)

### HOT

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

Fusilli Pasta  
*with Prawn Ragout and  
Basil Pesto Sauce*

Baked Macaroni and Cheese

Grilled Vegetables  
*Zucchini, Eggplant, Red, Green  
and Yellow Bell Peppers*

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### CARVING

Roasted Leg of Lamb

Roasted Beef Tenderloin

Crispy Pork Belly

Roasted Potato

Capsicum Peperonata

Sicilian Eggplant Caponata

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

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(Continued...)

## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 1

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(Continued...)

### FROM THE GRILL

King Prawn

Sea Bass Fillet

Pork Sausage

Squid

Baked Potato  
*with Sour Cream,  
Bacon Bites and Chive*

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### DESSERT AND CHEESE

French and Italian Artisanal Cheese

Bread and Butter Pudding  
*with Custard*

Tiramisu

Dark Chocolate Mousse  
*with Rum Berries*

Mango Panna Cotta

Coconut Cream Brulee

Apple Crumble

“Polla Mai Ruam”  
*Assorted Seasonal Fruit*

Vanilla Ice Cream

## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 2

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### SEAFOOD ON ICE

Rock Lobster, Poached Blue Crab, King Prawn,  
Steamed Scallop, Oyster

Cocktail Sauce, Red Vinegar, Chopped Shallot,  
Tabasco, Lemon Wedge,  
Coriander and Passion Fruit Pesto

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### COLD

Selections of Bread  
*Focaccia and Bread Roll*

Assorted Cold Cut  
*with Pickle and Mixed Olive*

Salmon Gravlax  
*Honey Mustard Sauce*

Mozzarella Pearl  
*with Cherry Tomato and Basil*

Crispy Vegetables Puff Pastry  
*with Raita*

Prawn Cocktail

Rucola and Parmigiano Flakes Salad

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(Continued...)



## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 2

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(Continued...)

### MAIN

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

Fusilli Pasta  
*with Prawn Ragout and Basil Pesto Sauce*

Baked Macaroni and Cheese

Grilled Vegetables  
*Zucchini, Eggplant, Red, Green  
and Yellow Bell Pepper*

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### CARVING

Roasted Leg of Lamb

Honey Glazed Roasted Ham

Roasted Beef Tenderloin

Crispy Pork Belly

Roasted Potato

Capsicum Peperonata

Sicilian Eggplant Caponata

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

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(Continued...)

## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 2

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(Continued...)

### **FROM THE GRILL**

King Prawn

Rock Lobster

Salmon Fillet

Pork Sausage

Squid

Baked Potato  
*with Sour Cream,  
Bacon Bites and Chives*

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(Continued...)

## INTERNATIONAL BBQ BUFFET with Meat & Seafood SET 2

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(Continued...)

### DESSERT AND CHEESE

French and Italian Artisanal Cheese

Bread and Butter Pudding  
*with Custard*

Mango Pudding

Tiramisu

Chocolate Mousse  
*with Rum Berries*

Coconut Panna Cotta  
*with Papaya Jam*

Coconut Cream Brûlée

Apple Crumble

Vanilla Ice Cream

“Polla Mai Ruam”  
*Assorted Seasonal Fruit*

# *Set Menu*

## 3-COURSE SET MENU

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Bread Basket

Lobster and Couscous Salad,  
Panzanella Dressing

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

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White Chocolate Mousse  
*with Dark Chocolate Sauce, Cherry Compote*

\*\*\*

Coffee or Tea

Petit Four

## 4-COURSE SET MENU

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Bread Basket

Lobster and Couscous Salad,  
Panzanella Dressing

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Roasted Salmon Fillet, Mango Chili  
and Coriander Salsa

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

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Chocolate Tart  
*with Moscato Sabayon and  
Salted Caramel Ice Cream*

\*\*\*

Coffee or Tea

Petit Four

## 5-COURSE SET MENU

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Bread Basket

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Prawn Cocktail

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Thai Beef Salad

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Lobster Bisque

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

Or

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

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Apple Crumble  
*with Vanilla Sauce and Salted Caramel Ice Cream*

\*\*\*

Coffee or Tea

Petit Four

## 6-COURSE SET MENU

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Bread Basket

Lobster Cocktail

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Thai Beef Salad

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Cold Melon Soup  
*with Crispy Parma Ham*

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

\*\*\*

Green Curry Chicken  
*with Brown Rice*

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Bombe Alaska  
*with Orange and Grand Marnier Sauce  
and Mango Ice Cream*

\*\*\*

Coffee or Tea

Petit Four



# *Sunset Grill Menu*

## HEAVY COCKTAIL MENU PER PERSON PER 2 HOURS SET 1

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### COLD

Mixed Nuts and Chips

Mozzarella, Basil and Cherry Tomato Skewer

Raw Tuna with Couscous  
*and Gazpacho Dressing*

Smoked Salmon  
*Honey Mustard Dressing*

“Yum Som O”  
*Pomelo Salad with Prawn and Chicken*

Beef Tartar,  
*Sour Cream, Cornichon on Toasted Dark Bread*

“Som Tum”  
*Green Papaya Salad*

Smoked Trout  
*with Horseradish and Green Apple*

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## HEAVY COCKTAIL MENU PER PERSON PER 2 HOURS SET 1

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(Continued...)

### HOT

Mushroom Risotto Arancini  
*(Live Cooking)*

Crispy Prawn Tail with Balsamic Syrup

“Gai Satay”  
*Chicken Satay with Peanut Dip*

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

“Thai Banh Mi”  
*Thai Style Pulled Pork*

Crispy Vegetable Puff Pastry  
*with Yoghurt and Mint Sauce*

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## HEAVY COCKTAIL MENU PER PERSON PER 2 HOURS SET 1

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(Continued...)

### DESSERT

Assorted Macaroon

“Luk Chup”  
Fruit Shaped Glutinous Thai Dessert

Coconut Panna Cotta  
*with Papaya Jam*

Baked Yogurt  
*with Passion Fruit Coulis*

“Khao Niaow Ma Muang”  
*Mango Sticky Rice*

“Polla Mai Ruam”  
*Seasonal Fruit Skewer*

## HEAVY COCKTAIL MENU PER PERSON PER 2 HOURS SET 2

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### COLD

Mixed Nuts and Chips

Mozzarella Pearl Cheese and Cherry Tomato Skewer

Grilled Eggplant Roll, Rocket Lettuce, Cream Cheese

Beef Tonnato  
*with Anchovy Sauce and Caper Pickle*

Cold Spaghetti Salad,  
*with Truffle Oil, Salmon Tartar and Chives*

“Yum Som O”  
*Pomelo Salad with Prawn and Chicken*

Seared Tuna  
*with Mango Salsa*

Smoked Trout  
*with Horseradish and Green Apple*

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## HEAVY COCKTAIL MENU PER PERSON PER 2 HOURS SET 2

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(Continued...)

### HOT

Mushroom Risotto Arancini  
*(Live Cooking)*

Crispy Prawn Tail with Balsamic Syrup

Pizza Bianca  
*with Taleggio and Parma Ham*

“Gai Satay”  
*Chicken Satay with Peanut Dip*

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

“Thai Banh Mi”  
*Thai Style Pulled Pork*

Crispy Vegetable Puff Pastry  
*with Yoghurt and Mint Sauce*

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### DESSERT

Assorted Macaroon

“Luk Chup”  
*Glutinous Fruit Shaped Thai Dessert*

Sicilian Cannoli  
*with Ricotta Filling*

Coconut Panna Cotta  
*with Papaya Jam*

Baked Yogurt  
*with Passion Fruit Coulis*

“Khao Niaow Ma Muang”  
*Mango Sticky Rice*

Seasonal Fruit Skewer

## BUFFET MENU PER PERSON PER 3 HOURS SET 1

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### COLD

Selections of Bread,  
*Focaccia and Bread Roll*

Assorted Cold Cut  
*with Pickle and Mixed Olive*

Salmon Gravlax  
*with Honey Mustard Sauce*

Mozzarella, Basil and Cherry Tomato

Crispy Vegetable Puff Pastry  
*with Raita*

Rucola and Parmigiano Flake Salad

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## BUFFET MENU PER PERSON PER 3 HOURS SET 1

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(Continued...)

### **HOT**

Fusilli Pasta  
with Prawn Ragout and  
Basil Pesto Sauce

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

“Gai Satay”  
BBQ Chicken Satay with Peanut Dip

Crispy Pork Belly

Grilled King Prawn

Grilled Sea bass Fillet

Grilled Pork Sausage

Mashed Potato

Capsicum Peperonata

Sicilian Eggplant Caponata  
Mustard; Horseradish; Mint Jelly; Apple Sauce; Béarnaise;  
Red Wine Gravy; BBQ Sauce; Thai Spicy Sauces

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## BUFFET MENU PER PERSON PER 3 HOURS SET 1

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(Continued...)

### **DESSERT**

Mango pudding

Tiramisu`

Dark Chocolate Mousse  
with Rum Berries

Mango Panna Cotta

Apple Crumble

## BUFFET MENU PER PERSON PER 3 HOURS SET 2

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### **COLD**

Selection of Bread,  
Focaccia and Bread Roll

Assorted Cold Cut  
with Pickle and Mixed Olive

Salmon Gravlax  
with Honey Mustard Sauce

Mozzarella, Basil and Cherry Tomato

Crispy Vegetables Puff Pastry  
with Yoghurt and mint Sauce

Prawn Cocktail

Rucola and Parmigiano Flake Salad

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(Continued...)

## BUFFET MENU PER PERSON PER 3 HOURS SET 2

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(Continued...)

### HOT

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

Fusilli Pasta  
*with Prawn Ragout and  
Basil Pesto Sauce*

Grilled Vegetable  
*with Zucchini, Eggplant, Red,  
Green and Yellow Bell Pepper*

Grilled Beef Tenderloin  
*with Green Peppercorn Sauce*

Crispy Pork Belly

Grilled King Prawn

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...)

## BUFFET MENU PER PERSON PER 3 HOURS SET 2

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(Continued...)

### **DESSERT**

Blue Berry Cheesecake

Giyer Crème Brulee

“Khao Neaow Ma Muang”  
*Mango Sticky Rice*

“Polla Mai Ruam”  
*Assorted Seasonal Fruits*

Selections of Ice Cream in a cup

## BUFFET MENU PER PERSON PER 3 HOURS SET 3

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### SEAFOOD ON ICE

Poached Blue Crab, King Prawn,  
Steamed Scallop, Oyster

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

\*\*\*

### COLD

Selection of Bread,  
Focaccia and Bread Roll

Assorted Cold Cut  
with Pickle and Mixed Olive

Salmon Gravlax  
with Honey Mustard Sauce

Mozzarella, Basil and Cherry Tomato

Crispy Vegetables Puff Pastry  
With Yoghurt and mint Sauce

Prawn Cocktail

Rucola and Parmigiano Flake Salad

\*\*\*

(Continued...)

## BUFFET MENU PER PERSON PER 3 HOURS SET 3

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(Continued...)

### **HOT**

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

Fusilli Pasta  
with Prawn Ragout and Basil Pesto Sauce

Roasted Beef tenderloin

Crispy Pork Belly

Chicken Skewer with Pineapple,  
Onion, Tomato, Young Green Chili

Grilled King Prawn

Grilled Seabass Fillet

Squid

Baked Patato with Sour Cream,  
Bacon bites and Chives

Sicilian Eggplant Caponata

Mustards; Horseradish; Mint Jelly; Apple Sauce; Béarnaise;  
Red Wine Gravy; BBQ Sauce; Thai Spicy Sauces

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(Continued...)

## BUFFET MENU PER PERSON PER 3 HOURS SET 3

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(Continued...)

### **SWEET AND CHEESE**

French and Italian Artisanal Cheese

Apple Crumble

Lime and Lemongrass Tare

Dark Chocolate Mousse  
with Rum Berries

Mango Panna Cotta

Assorted Ice Cream in a cup

## 3-COURSE SET MENU PER PERSON

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Bread Basket

Amuse Bouche

Beef Tonnato  
*With Anchovy Sauce and Capers*

\*\*\*

Roasted Salmon  
*with Mango Chili and Coriander Salsa*

\*\*\*

Apple Crumble  
*with Vanilla Sauce and Salted Caramel Ice Cream*

\*\*\*

Coffee or Tea

Petit Four



## 4-COURSE SET MENU PER PERSON SET 1

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Bread Basket

Amuse Bouche

" Yam Som O"  
*Pomelo Salad With Prawn*

\*\*\*

Seared Foie Gras  
*with Balsamic Syrup and Licorice Dust*

\*\*\*

Grilled Australian Wagyu Beef Tenderloin  
*with Green Peppercorn Sauce, Sauteed Forest Mushroom  
and Creamy Anchovy Potato*

\*\*\*

Moscato Sabayon  
*with Wild Berry and Passion Fruit Sorbet*

\*\*\*

Coffee or Tea

Petit Four

## 4-COURSE SET MENU PER PERSON SET 2

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Bread Basket with Salsa Verde

Amuse bouche

Cold Cantaloupe Melon Soup, Crispy Parma Ham, Thai Basil,  
Cayenne Pepper

\*\*\*

Seared Foie Gras, Balsamic Syrup, Licorice Dust

\*\*\*

Mushrooms Tortelloni with cream and black truffles sauce

\*\*\*

Grilled Australian Wagyu Beef Tenderloin, Green Peppercorn  
Sauce, Sautéed Forest Mushrooms, mashed potatoes

\*\*\*

Grand Marnier Crème Brule`

Coffee or tea

Petit four