

Thai international buffet dinner

(1,600 NET) incl. soft drinks

GOURMET DELI STATION

SALAD DISPLAY

Organic Greens, Grape Tomatoes, Cucumber, Red Onion, Corn, Fresh Beetroot, Shredded Carrot, Black and Green olives, Garlic Croutons

Ranch Dressing, Thousand Island Dressing, Italian Dressing, Lemon olive oil

Mushroom and Eggplant bruschetta

Nam tok moo yang

Tomato Caprese

FROM THE GRILL

Beef striploin

Esan Sausage – Moo Yang- Marinated squid skewers

Chimichurri – Nam Jim Jaew – Nam Jim seafood

WESTERN SIDES AND SOUP

Oven baked potatoes with fresh thyme

Caponata (mixed vegetables)

Ham and cheese pasta gratin

Pumpkin soup

CARVING

Whole roasted chicken

Whole Steamed Seabass with Thai herb and Nam Jim seafood

PASTA

Spaghetti and Penne

Pesto – Spicy Tomato Sauce

PRACA DISHES

Yum Woonsen Chao Wang

Gaeng Kua Bai Cha Ploo hoy

Gaeng Sai Bua

Jasmine Rice

DESSERT

Daily homemade pastries & Ice Cream Selection

Baked warm mango crumble

Truly Thai (Sticky Rice & Mango – Look Chup – Kluay Buad Chee)

Seasonal Fruit Platter