

DINNER & FAMILY STYLE & BUFFET SELECTION

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Prices in this document is quoted in Thai Baht.



DINNER

Family Style	Minimum 10 pax, Maximum 600 pax
Buffet	Minimum 30 pax, Maximum 1,500 pax
Theme Buffet	Minimum 80 pax, Maximum 1,500 pax
Course by Course	Minimum 30 pax, Maximum 150 pax

Menu's available Thai, Chinese, Japanese, International, European, Italian, Indian, Vegetarian

Pricing and format Price is for food only, net.

Family Style Set Menu (Please tick)

To be chosen from Family style menu selection

- THB 1,400 1 x starter, 2 x main, 1 x vegetable, 1 x starch, 1 x dessert
- THB 1,600 1 x starter, 1 x soup, 2 x main, 2 x vegetable, 1 x starch, 1 dessert
- THB 1,800 2 x starter, 1 x soup, 2 x main, 2 x vegetable, 2 x starch, 2 x dessert

Buffet (Please tick)

To be chosen from buffet menu selection

- THB 1,500 6 x salad/starter, 1 x soup, 1 x pork, 2 x chicken, 1 x seafood, 1 x beef, 2 x vegetable, 2 x starch, 5 x dessert
- THB 1,700 7 x salad/starter, 2 x soup, 2 x pork, 2 x chicken, 2 x seafood, 1 x beef, 2 x vegetable, 2 x starch, 6 x dessert
- THB 1,900 8 x salad/starter, 2 x soup, 1 x Action station, 2 x pork, 3 x chicken, 2 x seafood, 2 x beef, 2 x vegetable, 2 x starch, 7 x dessert

The above prices are quoted in Thai Baht (unless otherwise specified) and inclusive of 10% service charge and 7% government tax. Prices are non-commissionable.

THEME BUFFET'S - MINIMUM 80 PAX

Menu's available on request

BBQ Buffet	From THB 1,999
Seafood BBQ Buffet	From THB 2,150

Please note, all buffets receive complimentary bread selection.

Course by course Menu's on request

4 courses	From THB 1,200
5 courses	From THB 1,400
6 courses	From THB 1,600

The above prices are quoted in Thai Baht (unless otherwise specified) and inclusive of 10% service charge and 7% government tax. Prices are non-commissionable.



FAMILY STYLE SELECTION - THAI

Starters:

Additional items on top of the selection criteria are charged at an additional THB 50 per person.

- | | |
|---|--|
| <ul style="list-style-type: none"> <input type="checkbox"/> Som Tam (traditional papaya salad) <input type="checkbox"/> Larb Gai, Bang Larn-Na (spicy minced chicken salad with chili and mint) <input type="checkbox"/> Yum Mamuang (green mango and cashew nut salad (V)) <input type="checkbox"/> Yum Toa Phu (spicy wing bean salad (V)) <input type="checkbox"/> Saengwa (traditional grilled prawn salad with aromatic herbs and fried catfish) <input type="checkbox"/> Yam Nuea Yang, (grilled beef salad with onion, chili, shallot, coriander and young eggplant) <input type="checkbox"/> Larb Pla salmon (spicy Grilled salmon fish salad with chili flakes, crushed dried rice, spring onion and mint) <input type="checkbox"/> Som Tam Talay Paow (traditional Papaya salad with Grilled seafood) | <ul style="list-style-type: none"> <input type="checkbox"/> Moo Kam Waan, (Grilled Pork loin with lime chili sauce) <input type="checkbox"/> Nam Prik Pla Too, (Traditional Thai Dip with Deep fried sardine fish and Thai vegetable condiment) <input type="checkbox"/> Ruam Phak salad Sod, (Selection of Salad Leaves (4 kind) and sliced raw Vegetables (5 Kind)) <input type="checkbox"/> Pla Hor Bai Touey (Deep fried chicken wrapped in pandan leaves) <input type="checkbox"/> Tord Man Poo (deep-fried Crab cake with Thai sweet chili sauce) <input type="checkbox"/> Po Pia Tord Phuket (deep-fried Homemade spring rolls with plum sauce) |
|---|--|

Soups:

- | | |
|--|---|
| <ul style="list-style-type: none"> <input type="checkbox"/> Tom yam goong (traditional Clear hot and sour prawn soup with lemongrass, kaffir lime, Galangal) <input type="checkbox"/> Tom kha gai (a mild aromatic chicken soup with mushroom in coconut milk) | <ul style="list-style-type: none"> <input type="checkbox"/> Pla chon tom (clear sour soup with fish fillet and tamarind leaf) <input type="checkbox"/> Sweet corn and shallot egg drop soup (V) |
|--|---|

Mains:

- | | |
|--|--|
| <ul style="list-style-type: none"> <input type="checkbox"/> Gaeng Keaw Waan Gai (green chicken curry) <input type="checkbox"/> Pla tord sarm rod (fried snapper fillet with three flavors of Thai sauce) <input type="checkbox"/> Nuea Phad Kaprow (stir fried beef with garlic, basil and green peppercorn) <input type="checkbox"/> Gaeng phed ped yang (roasted duckling in red curry with cherry tomato and grape) <input type="checkbox"/> Gai Phad nham makharm (southern style wok fried chicken with garlic and tamarind) <input type="checkbox"/> Pla Muek Phad Kaprow (stir fried squid with onion basil and dried chili) <input type="checkbox"/> Phad Phak Benjarong (five types of vegetables in oyster sauce and crisp shallots (V)) <input type="checkbox"/> Phad Phak Boong Fai Deng (stir fried morning glory flavored with bean paste (V)) <input type="checkbox"/> Goong Tord Kratiem Prik Thai (stir fried prawns with garlic and pepper sauce) | <ul style="list-style-type: none"> <input type="checkbox"/> Gaeng Kiew Waan Look chi pla in- see, (green curry mackerel fish balls with eggplant and sweet basil in coconut milk) <input type="checkbox"/> Mussaman Nong Gai (slow cooked chicken Drumsticks in mussaman curry with potato) <input type="checkbox"/> Hoy Shell Phad Med Mamuang (stir-fried Thai scallop with cashew nuts) <input type="checkbox"/> Nuer Pla Kar Prong Hin Tord Rad-Sauce Kratiem Prik Thai (deep-fried snapper steak with garlic and pepper sauce) <input type="checkbox"/> Pla Muek Yai Sai Prieu Waan (wok fried stuffed squid with minced pork with sweet and sour sauce and pineapple) <input type="checkbox"/> Khao Ob-Soparod (pineapple and curry powdered scented fried rice (V)) <input type="checkbox"/> Phad Thai Goong sod (fried noodle Thai style) |
|--|--|

Vegetables:

- | | |
|--|---|
| <ul style="list-style-type: none"> <input type="checkbox"/> Phad Phak Ruam (stir fried mixed vegetables in oyster sauce) <input type="checkbox"/> Steamed broccoli with fried garlic and chili | <ul style="list-style-type: none"> <input type="checkbox"/> Stir fried baby kale with bean paste <input type="checkbox"/> Steamed Chinese cabbage |
|--|---|

FAMILY STYLE SELECTION - THAI (2)

Starch:

- | | |
|--|---|
| <input type="checkbox"/> Khao Suay Hom Mali (steamed jasmine rice) | <input type="checkbox"/> Khao Phad Phak (vegetable fried rice) |
| <input type="checkbox"/> Khao Klong (steamed brown rice) | <input type="checkbox"/> Phad Se-ew (stir fried rice noodle with vegetable) |
| <input type="checkbox"/> Khao Seun Bai Touey (steamed Rice with Pandanus leaves) | |

Dessert:

- | | |
|--|---|
| <input type="checkbox"/> Fresh fruits in season | <input type="checkbox"/> Sang ka ya ma-prow-on (steamed young coconut custard) |
| <input type="checkbox"/> Tub tim grob (water chestnut dumplings with coconut milk) | <input type="checkbox"/> Kha nhom mor gaeng tard (baked sweet yellow bean tartlets) |
| | <input type="checkbox"/> Ka-nom Thai benjarong (five varieties of Thai sweets) |

FAMILY STYLE SELECTION - ASIAN / INDIAN

Starters:

Additional items on top of the selection criteria are charged at an additional THB 50 per person.

- | | |
|--|--|
| <input type="checkbox"/> Vietnamese banana blossom and chicken salad with chili fish sauce dip | <input type="checkbox"/> Grilled tiger prawns with dipping sauce |
| <input type="checkbox"/> Spicy minced beef salad with fresh mint | <input type="checkbox"/> Cold fish Maw Salad |
| <input type="checkbox"/> Vegetable pakora's with mint dipping sauce (V) | <input type="checkbox"/> Chicken and coconut salad |
| <input type="checkbox"/> Paneer tikka masala (V) | <input type="checkbox"/> Chopped Asian salad |
| <input type="checkbox"/> Cantonese meatballs, with bamboo shoots | <input type="checkbox"/> Daikon salad (V) |
| <input type="checkbox"/> Crispy pork won tons, with chestnuts and dipping sauce | <input type="checkbox"/> Cantonese Red Pork |
| <input type="checkbox"/> Chilled soy chicken with sesame cabbage | <input type="checkbox"/> Chinese vegetable salad with sesame oil (V) |
| <input type="checkbox"/> Deep fried home made spring rolls with chicken and bean sprouts | <input type="checkbox"/> Cantonese Shrimp roll |

Soups:

- | | |
|---|---|
| <input type="checkbox"/> Spicy miso and white radish soup (V) | <input type="checkbox"/> Yellow dhal soup with fried cumin and curry leaf (V) |
| <input type="checkbox"/> Mullagatawny | <input type="checkbox"/> Vietnamese pho bho soup, with sliced beef and aromatic herbs |
| <input type="checkbox"/> Wonton Noodle soup | |

Mains:

- | | |
|--|--|
| <input type="checkbox"/> Teriyaki salmon fillet with green asparagus and straw mushrooms | <input type="checkbox"/> Nasi Goreng (V) |
| <input type="checkbox"/> Butter chicken, tender chicken chunks in a mild Indian style sauce | <input type="checkbox"/> Drunken prawns |
| <input type="checkbox"/> Nakji Pokum, Korean style stir fried octopus with bell peppers and sesame seeds | <input type="checkbox"/> Crab meat fried rice with Egg White |
| <input type="checkbox"/> Singapore noodles with baby shrimp | <input type="checkbox"/> Fried egg noodles with squid and Sichuan chili sauce |
| <input type="checkbox"/> Black pepper crusted pork tenderloin | <input type="checkbox"/> Braised Bok Choy with Black Mushroom (V) |
| <input type="checkbox"/> Grilled fish cakes with Nonya sauce | <input type="checkbox"/> Steamed fish with Light soy sauce |
| <input type="checkbox"/> Stir fried beef "Bulgogi" style | <input type="checkbox"/> Deep fried Pork spare ribs with Chinese red wine sauce |
| <input type="checkbox"/> Braised Chinese cabbage with bean sprouts and black mushrooms (V) | <input type="checkbox"/> Sweet and sour Shrimp |
| <input type="checkbox"/> Hong Kong style beef noodle | <input type="checkbox"/> Stir fried fish fillet with Black beans |
| | <input type="checkbox"/> Hainan chicken |
| | <input type="checkbox"/> Gyudon (Rice topped with sliced beef, egg and vegetables) |

Vegetables:

- | | |
|---|--|
| <input type="checkbox"/> Aloo Gobi, potato and cauliflower with roasted cumin | <input type="checkbox"/> Roasted eggplant with spicy chili bean sauce |
| <input type="checkbox"/> Mixed vegetable stir-fry with ginger and garlic | <input type="checkbox"/> Braised baby kale with straw mushrooms and oyster sauce |

Starch:

- | | |
|---|--|
| <input type="checkbox"/> Steamed basmati rice | <input type="checkbox"/> Yellow dhal curry |
| <input type="checkbox"/> Vegetable fried rice | <input type="checkbox"/> Potato curry |

Dessert :

- | | |
|---|--|
| <input type="checkbox"/> Gulab Jamun | <input type="checkbox"/> Coconut custard |
| <input type="checkbox"/> Carrot halwa | <input type="checkbox"/> Exotic fresh fruits in season |
| <input type="checkbox"/> Green tea cake | <input type="checkbox"/> Douhua (tofu pudding) |
| <input type="checkbox"/> Bo Bo Cha Cha (Yam & sweet potato with coconut milk) | |



European Dish

FAMILY STYLE SELECTION - EUROPEAN

Starters:

Additional items on top of the selection criteria are charged at an additional THB 50 per person.

- | | |
|---|--|
| <input type="checkbox"/> Caesar salad with poached chicken and garlic croutons | <input type="checkbox"/> Prime beef carpaccio with shaved parmesan cheese |
| <input type="checkbox"/> Spinach and ricotta cheese pastries (V) | <input type="checkbox"/> Olive oil poached tiger prawns with fresh thyme and garlic |
| <input type="checkbox"/> Grilled chicken and mushroom skewers with mustard sauce | <input type="checkbox"/> Pasta and fennel salad with a touch of Truffle oil |
| <input type="checkbox"/> Braised baby octopus with rocket (rucicola) and balsamic vinaigrette | <input type="checkbox"/> Calamari, baby spinach and spicy lemon vinaigrette |
| <input type="checkbox"/> Lamb kofta kebabs with mint sauce | <input type="checkbox"/> Oven roasted bell peppers, garlic slivers, Black olives, olive oil, basil and oregano |
| <input type="checkbox"/> Greek salad with tomato, cucumber, olives and feta cheese (V) | <input type="checkbox"/> Vitello Tonnato (Veal with tuna sauce) |
| | <input type="checkbox"/> Marinated three olive Salad with Modena dressing |
| | <input type="checkbox"/> Rocket salad with grilled pear and raisin |

Soups:

- | | |
|--|--|
| <input type="checkbox"/> Lobster bisque with brandy cream | <input type="checkbox"/> Roasted tomato and basil soup (V) |
| <input type="checkbox"/> Cream of asparagus with smoked salmon | <input type="checkbox"/> Duck consommé with wild mushroom ravioli |
| <input type="checkbox"/> Tuscan Sausage and Cannellini Bean soup | <input type="checkbox"/> Classic Minestrone with Pesto and Parmesan cheese |

Mains:

- | | |
|--|---|
| <input type="checkbox"/> Herb marinated salmon fillet with green asparagus and saffron champagne sauce | <input type="checkbox"/> Spinach, mushroom and ricotta lasagna (V) |
| <input type="checkbox"/> Beef cannelloni with roasted tomato sauce | <input type="checkbox"/> Grilled prawn linguine in saffron cream sauce |
| <input type="checkbox"/> Vegetarian bean cassoulet (V) | <input type="checkbox"/> Squid sautéed with garlic, parsley, white wine and tomato |
| <input type="checkbox"/> Slow cooked lamb shank in red wine jus with pearl onions | <input type="checkbox"/> Veal Osso Buco (Braised Veal shank) |
| <input type="checkbox"/> Steamed white snapper with lemon, capers and garlic | <input type="checkbox"/> Pan roasted Snapper fillets, with tomato, capers, olives and oregano |
| <input type="checkbox"/> Peppered chicken breast with sage and cheese stuffing | <input type="checkbox"/> Pollo alla cacciatora (Chicken stew) |
| <input type="checkbox"/> Sliced pot roasted beef with mushrooms and baby carrots | <input type="checkbox"/> Lasagna Ala Bolognese |
| | <input type="checkbox"/> Seared Sea bass A la Vongole |
| | <input type="checkbox"/> Beef Medallion with Madeira sauce and Cherry Tomato |

Vegetables:

- | | |
|--|---|
| <input type="checkbox"/> Steamed broccoli with herb butter | <input type="checkbox"/> Gratinated cauliflower with cream and cheese |
| <input type="checkbox"/> Baked zucchini in a rich tomato sauce | <input type="checkbox"/> Honey glazed baby carrots |
| <input type="checkbox"/> Italian Vegetable stew | |

Starch:

- | | |
|--|---|
| <input type="checkbox"/> Roasted baby potatoes with rosemary | <input type="checkbox"/> Rice pilaf |
| <input type="checkbox"/> Mashed potato with parmesan | <input type="checkbox"/> Spaghetti with olive oil |
| <input type="checkbox"/> Soft polenta and sun dried tomatoes | <input type="checkbox"/> Saffron Risotto |

Desserts:

- | | |
|---|---|
| <input type="checkbox"/> Orange crème brulee | <input type="checkbox"/> White and dark chocolate mousse dome |
| <input type="checkbox"/> Berry cheesecake with cappuccino ice cream | <input type="checkbox"/> Sliced exotic fruits in season |
| <input type="checkbox"/> Tiramisu | <input type="checkbox"/> Ricotta crème brulee |
| <input type="checkbox"/> Panna cotta with apricot | |



Ka-nom Thai benjarong

BUFFET SELECTION - THAI

Salads and starters:

Additional items on top of the selection criteria are charged at an additional THB 50 per person.

- | | |
|--|---|
| <input type="checkbox"/> Yam Sai Krawk (thai style chicken sausage salad) | <input type="checkbox"/> Larb Pla salmon (spicy grilled salmon fish salad with chili flakes, crushed dried rice, spring onion and mint) |
| <input type="checkbox"/> Yam Toa Plu (spicy wing bean salad) | <input type="checkbox"/> Som Tam Talay Paow (traditional green papaya salad with grilled seafood) |
| <input type="checkbox"/> Yam Khai Tom (spicy egg salad) | <input type="checkbox"/> Moo Kam Waan, (grilled pork loin with lime chili sauce) |
| <input type="checkbox"/> Yam Gai Yang (grilled chicken salad) | <input type="checkbox"/> Nam Prik Pla Too (traditional Thai dip with deep fried sardine fish and Thai vegetable condiment) |
| <input type="checkbox"/> Pak Sod Tang Tang (salad fresh from the garden) | <input type="checkbox"/> Ruam Phak salad Sod (selection of salad leaves (4 kind) and sliced raw vegetables (5 kind)) |
| <input type="checkbox"/> Yam Nuea (beef salad with lime and chilli) | <input type="checkbox"/> Pla Hor Bai Touey (deep fried chicken wrapped in pandanus leaves) |
| <input type="checkbox"/> Yam mamung (green mango salad) | <input type="checkbox"/> Tord Man Poo (deep fried crab cake with Thai sweet chili sauce) |
| <input type="checkbox"/> Larb Gai (marinated minced chicken salad) | <input type="checkbox"/> Po Pia Tord Phuket (deep fried Homemade spring rolls with plum sauce) |
| <input type="checkbox"/> Yam Woon Sen (glass noodle salad with white jelly mushroom) | |
| <input type="checkbox"/> Som Tam (green papaya salad with dried shrimps) | |
| <input type="checkbox"/> Ou Chae (traditional Phuket salad with egg, crispy vermicelli and tofu) | |
| <input type="checkbox"/> Som Tam Goong (green papaya salad with grilled tiger prawn) | |

Soups:

- | | |
|--|---|
| <input type="checkbox"/> Tom Kha Gai (tender chicken and coconut soup with fragrant herbs) | <input type="checkbox"/> Tom Yam Talay (hot and sour spicy soup with mixed seafood) |
| <input type="checkbox"/> Tom Yam Goong (hot and sour spicy prawn soup) | <input type="checkbox"/> Tom Korng Pla Ka Pong (clear fish soup with lime leaves, shallot and tamarind) |

Hot Dishes:

Pork

- | | |
|---|---|
| <input type="checkbox"/> Satay Moo (pork satay with peanut and cucumber sauce) | <input type="checkbox"/> Moo Chop Tord Kratiem Prik Thai (fried pork chops with garlic and pepper sauce) |
| <input type="checkbox"/> Moo Phad Ta-Kai (stir fried pork loin with lemongrass, ginger and celery) | <input type="checkbox"/> Moo Phad Kapow (stir fried pork with garlic, chili, and green pepper corn and basil) |
| <input type="checkbox"/> Gaeng Phed See Kron Moo Yang (grilled pork rib with garlic and pepper sauce) | <input type="checkbox"/> See Kron Moo Phad Cha (Northern style stir fried pork rib with baby corn and basil) |

Chicken

- | | |
|---|---|
| <input type="checkbox"/> Masaman Gai (chicken in Massaman curry) | <input type="checkbox"/> Gaeng Karee Gai (chicken with yellow curry sauce) |
| <input type="checkbox"/> Gai Phad Med Ma Muang (fried chicken with cashew nuts) | <input type="checkbox"/> Gaeng Phed Ped Yang (tender duck with red curry sauce) |
| <input type="checkbox"/> Gai Tord Kratiem Prik Thai (stir fried chicken with garlic and pepper sauce) | <input type="checkbox"/> Mussaman Nong Gai (slow cooked chicken drumsticks in mussaman curry with potato) |
| <input type="checkbox"/> Gaeng Keaw Waan Gai (chicken with green curry sauce) | |

Seafood

- | | |
|---|--|
| <input type="checkbox"/> Pla Prieu Wann (fish fillet with sweet and sour sauce) | <input type="checkbox"/> Pla Muek Phad Ton Homm (stir-fried squid with mushrooms, celery and oyster sauce) |
| <input type="checkbox"/> Phad Mee Sapam (phuket style wok fried yellow noodle with seafood) | <input type="checkbox"/> Gaeng Keaw Waan Luk-Chin-Pla Krai (flat fish balls with green curry sauce) |
| <input type="checkbox"/> Chu Chi Pla Ka Pong (crispy sea bass in red curry sauce) | <input type="checkbox"/> Goong Pan Takrai (fried shrimp cakes on lemongrass skewers wrapped in vermicelli noodles) |

BUFFET SELECTION - THAI (2)

- Goong Tord Kratiem Prik Thai (stir fried prawns with garlic and pepper sauce)

- Gaeng Kiew Waan Look chin pla in- see (green curry Mackerel fish balls with eggplant and sweet basil in coconut milk)

Beef

- Nuea Kub Gai Phad Nam Man Hoi (beef with asparagus in oyster sauce)
- Nuea Phad Ta-Khai (stir fried beef with lemongrass, ginger and celery)
- Nuea Phad Khing (stir fried beef with garlic, black mushroom and chili)

- Panang Nuae (stir fried beef with string bean and Panang curry sauce)
- Satay Nuea (beef satay with peanut and cucumber sauce)
- Gaeng Keaw Waan Nuea (green curry of beef with eggplant and spices)

Vegetable:

- Phad Phak Ruam (stir fried mixed vegetables with oyster sauce)
- Panang Tao Hoo (white bean tofu in a panang curry sauce)
- Phad Kanaeng Kana (stir fried baby kale with carrot)

- Phad Phak Boong Hed Hom (stir fried morning glory and shiitake mushrooms)
- Phad Dok Kana Kanaeng (stir fried broccoli and baby kale in oyster sauce)
- Phak Mieng Phad (stir fried mieng leaf)

Starch:

- Khao Suay Hom Mali (steamed jasmine rice)
- Khao Seun Bai Touey (steamed rice with Pandanus leaves)
- Phad Se-ew (stir-fried noodles with vegetables)
- Khao Klong (steamed brown rice)
- Khao Phad Phak (fried rice with vegetables)
- Kway Teow Kuaw Gai (stir-fried rice noodle with chicken and vegetables)

Desserts:

- Fresh fruits in season
- Tub tim grob (water chestnut dumplings with coconut milk)
- Sang ka ya ma-prow-on (steamed young coconut custard)
- Kha nom mor gaeng tard (baked sweet yellow bean tartlets)
- Ka-nom Thai benjarong (five varieties of Thai sweets)
- Gluey Baud Chee Nga Dum (braised banana in sweet coconut milk)

BUFFET SELECTION - ASIAN / INDIAN

Salads and starters:

Additional items on top of the selection criteria are charged at an additional THB 50 per person.

- | | |
|--|--|
| <input type="checkbox"/> Vietnamese banana blossom and chicken salad with chili fish sauce | <input type="checkbox"/> Spicy eggplant salad (V) |
| <input type="checkbox"/> Spicy minced beef salad with fresh mint | <input type="checkbox"/> Chilled soy chicken with sesame cabbage |
| <input type="checkbox"/> Vegetable pakora's with mint dipping sauce (V) | <input type="checkbox"/> Deep fried home made spring rolls with chicken and bean sprouts |
| <input type="checkbox"/> Paneer tikka masala (V) | <input type="checkbox"/> Assorted California rolls with condiments |
| <input type="checkbox"/> Tomato and cucumber salad with coriander and fresh lemon (V) | <input type="checkbox"/> Indonesian Gado Gado with peanut sauce (V) |
| <input type="checkbox"/> Spicy squid salad with ginger and garlic | <input type="checkbox"/> Cucumber and pineapple kachumbar (V) |
| <input type="checkbox"/> Crispy pork won tons, with chestnuts and dipping sauce | <input type="checkbox"/> Tandoori prawns with cucumber raita |

Soups:

- | | |
|---|---|
| <input type="checkbox"/> Spicy miso and white radish soup (V) | <input type="checkbox"/> Clear soup with pork and shiitake mushroom |
| <input type="checkbox"/> Crab meat and sweet corn soup | <input type="checkbox"/> Yellow dhal soup with fried cumin and curry leaf (V) |

Mains:

Pork

- | | |
|---|--|
| <input type="checkbox"/> Black pepper crusted pork tenderloin | <input type="checkbox"/> Stir fried pork bulgogi style |
| <input type="checkbox"/> Curry powder rubbed, oven roasted baby back ribs | <input type="checkbox"/> Pork chop teriyaki |

Chicken

- | | |
|---|--|
| <input type="checkbox"/> Butter chicken, tender chicken chunks in a mild Indian style sauce | <input type="checkbox"/> Soy roasted chicken |
| <input type="checkbox"/> Stir fried chicken and cashew nut with basil and chili | <input type="checkbox"/> Chicken Makhani |
| | <input type="checkbox"/> |

Seafood

- | | |
|--|---|
| <input type="checkbox"/> Sichuan peppered stir fried squid with bok choy | <input type="checkbox"/> Stir fried fish fillet with black bean sauce |
| <input type="checkbox"/> Steamed snapper fillet with soya sauce | <input type="checkbox"/> Teriyaki basted red snapper fillet |
| <input type="checkbox"/> Salt and pepper prawn with bean shoots | |

Beef

- | | |
|--|--|
| <input type="checkbox"/> Beef Massaman curry | <input type="checkbox"/> Stir fried beef with asparagus and oyster sauce |
| <input type="checkbox"/> Soy braised beef fillet with shiitake mushrooms | <input type="checkbox"/> Steamed beef dumplings |
| <input type="checkbox"/> Wok fried beef with chili and garlic | |

Vegetable:

- | | |
|---|--|
| <input type="checkbox"/> Stir fried bean shoots and broccoli with dried shrimps | <input type="checkbox"/> Indian vegetable curry |
| <input type="checkbox"/> Braised bean curd with vegetables in a light soy sauce | <input type="checkbox"/> Cauliflower, tomato and green pea curry |
| <input type="checkbox"/> Kadai Paneer | <input type="checkbox"/> Subz Biryani |
| <input type="checkbox"/> Aloo Gobi | <input type="checkbox"/> Eggplant Masala |
| <input type="checkbox"/> Yellow dhal | |

BUFFET SELECTION - ASIAN / INDIAN (2)

Starch:

- | | |
|---|--|
| <input type="checkbox"/> Potato Masala | <input type="checkbox"/> Steamed jasmine rice |
| <input type="checkbox"/> Fried rice with vegetables | <input type="checkbox"/> Cumin roasted chat potato |
| <input type="checkbox"/> Vegetable biryani | <input type="checkbox"/> Nasi Goreng |
| <input type="checkbox"/> Steamed basmati rice | |

Desserts:

- | | |
|--|---|
| <input type="checkbox"/> Mango sticky rice | <input type="checkbox"/> Gulab Jamun |
| <input type="checkbox"/> Coconut and lime custard | <input type="checkbox"/> Carrot halwa |
| <input type="checkbox"/> Exotic fresh fruits in season | <input type="checkbox"/> Kaffir lime mousse |
| <input type="checkbox"/> Chilled rice with Longan | <input type="checkbox"/> Assorted Thai sweets |
| <input type="checkbox"/> Selection of pastries | |



BUFFET SELECTION - EUROPEAN

Salads / Starters:

Additional items on top of the selection criteria are charged at an additional THB 50 per person.

- | | |
|--|---|
| <input type="checkbox"/> Caesar salad with poached chicken and garlic croutons | <input type="checkbox"/> Chilled half shell mussels with tomato and basil vinaigrette |
| <input type="checkbox"/> Caprese salad, mozzarella, tomato and basil pesto (V) | <input type="checkbox"/> Smoked salmon and asparagus salad |
| <input type="checkbox"/> Smoked duck breast salad with tomato relish and artichoke | <input type="checkbox"/> Salad Nicoise, tuna, green beans, olive and potato |
| <input type="checkbox"/> Greek salad with tomato, cucumber, olives and feta cheese (V) | <input type="checkbox"/> Grilled bell peppers with olive oil and sea salt (V) |
| <input type="checkbox"/> Potato salad with crisp bacon and spring onions | <input type="checkbox"/> Rare roasted beef and asparagus rolls with mustard dressing |
| | <input type="checkbox"/> Marinated baby octopus salad with baby spinach |
| | <input type="checkbox"/> Apple, walnut and celery salad (V) |
| | <input type="checkbox"/> Prawn cocktail with avocado mousse |

Soups:

- | | |
|--|--|
| <input type="checkbox"/> Lobster bisque with brandy cream | <input type="checkbox"/> Roasted tomato and basil soup (V) |
| <input type="checkbox"/> Cream of asparagus with smoked salmon | <input type="checkbox"/> Duck consommé with wild mushroom ravioli |
| <input type="checkbox"/> Tuscan Sausage and Cannellini Bean soup | <input type="checkbox"/> Classic Minestrone with Pesto and Parmesan cheese |

Mains:

Pork

- | | |
|---|---|
| <input type="checkbox"/> Roasted pork ribs with spicy bbq sauce | <input type="checkbox"/> Grilled pork chops with pepper sauce |
| <input type="checkbox"/> Roasted loin of pork with a brandy apple sauce | <input type="checkbox"/> Fabada, Spanish style pork and bean stew |
| <input type="checkbox"/> Pork loin piccata | |

Chicken

- | | |
|--|--|
| <input type="checkbox"/> Rosemary scented roasted chicken | <input type="checkbox"/> Pan fried chicken breast piccata |
| <input type="checkbox"/> Peppered chicken breast with sage and cheese stuffing | <input type="checkbox"/> Coq au Vin |
| <input type="checkbox"/> Southern fried chicken Maryland | <input type="checkbox"/> Grilled chicken and mushroom skewers with mustard sauce |

Seafood

- | | |
|--|--|
| <input type="checkbox"/> Herb marinated salmon fillet with green asparagus and saffron champagne sauce | <input type="checkbox"/> Herb marinated seared prawn cutlets with thyme butter |
| <input type="checkbox"/> Steamed white snapper with lemon, capers and garlic | <input type="checkbox"/> Seared Sea bass A la Vongole |
| <input type="checkbox"/> Pan fried sea bass with caper and herb butter | <input type="checkbox"/> Squid sautéed with garlic, parsley, white wine and Tomato |
| <input type="checkbox"/> Salt and pepper calamari with romesco sauce | <input type="checkbox"/> Seared salmon with saffron potato |

Beef

- | | |
|--|--|
| <input type="checkbox"/> Sliced pot roasted beef with mushrooms and baby carrots | <input type="checkbox"/> Grilled beef tenderloin with green pepper sauce |
| <input type="checkbox"/> Beef cannelloni with roasted tomato sauce | <input type="checkbox"/> Osso Bucco, braised beef shank in rich tomato sauce |
| | <input type="checkbox"/> Beef Lasagna |

Vegetable:

- | | |
|--|---|
| <input type="checkbox"/> Steamed broccoli with herb butter | <input type="checkbox"/> Gratinated cauliflower with cream and cheese |
| <input type="checkbox"/> Baked zucchini in a rich tomato sauce | <input type="checkbox"/> Honey glazed baby carrots |
| <input type="checkbox"/> Vegetarian bean cassoulet (V) | <input type="checkbox"/> Spinach, mushroom and ricotta lasagna (V) |
| <input type="checkbox"/> Fresh green bean casserole | |

BUFFET SELECTION - EUROPEAN (2)

Starch:

- | | |
|--|---|
| <input type="checkbox"/> Roasted baby potatoes with rosemary | <input type="checkbox"/> Rice pilaf |
| <input type="checkbox"/> Mashed potato with parmesan | <input type="checkbox"/> Spaghetti with olive oil |
| <input type="checkbox"/> Soft polenta and sun dried tomatoes | <input type="checkbox"/> Saffron Risotto |

Desserts:

- | | |
|---|---|
| <input type="checkbox"/> Sliced fresh fruits in season | <input type="checkbox"/> Orange crème brulee |
| <input type="checkbox"/> White and dark chocolate mousse dome | <input type="checkbox"/> Berry cheesecake with cappuccino ice cream |
| <input type="checkbox"/> Sliced exotic fruits in season | <input type="checkbox"/> Assorted French pastries |
| <input type="checkbox"/> Coffee and walnut cheese cake | <input type="checkbox"/> Panna cotta with passion fruit sauce |
| <input type="checkbox"/> Individual Tira Misu | |

THANK YOU