

BBQ

Seafood

BUFFET NIGHT

Every Friday | From 6 PM. Onwards

THB 1,299++ / person

APPETIZER

Grilled Chicken Kabobs

Marinated Chicken Thigh, Vegetable, Tzatziki

Sai Krok

Thai Style Isan Sausage

Tod Mun Goong

Thai Shrimp Cake with Plam Sauce

SALAD

Classic Caesar Station

Romaine, Garlic Croutons, Caesar Dressing, Parmesan, Bacon

Pasta Salad

Chicken, Penne, Tomato, Basil

Potato Salad

Bacon, Moyo, Sour Cream, Spring Onions

Yam Nuae Yang

Grilled Beef Salad, Thai Herbs, Spicy Lime-Chili Dressing

Pla Lui Suan

Deep Fried Fish, Shallot, Lemon Glass, Mint Leafs, Weet and Sour Dressing

Yam Talay

Spicy Seafood Salad in Lime Chili Dressing Thai Style

ASSORTED LEAVES & DRESSING

Romaine, Butterhead, Iceberg, Red & Green Oak, Carrots, Cucumber, Corn, Broccoli, Cherry Tomato, Kidney Beans

French Dressing

Thousand Island Dressing

Caesar Dressing

Selection of Breads

SOUP

Roasted Pumpkin

Honey and Cinnamon Powder

COLD SEAFOOD

Rock Lobster

White Prawn

New Zealand Mussels

CONDIMENTS

Thai Seafood Sauce, Shallot Vinegar, Aioli Mayonnaise, Lemon

FROM THE GRILLED

Marinated Chicken Thigh

BBQ Pork Ribs

Squid

Phuket White Prawn

CONDIMENTS

BBQ Sauce, Seafood Sauce, Spicy Thai Sauce, Sweet chilli Sauce, Lemon Wedges

BBQ

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BUFFET NIGHT

ROASTED STATION

Roast Beef Sirloin

Whole Grain Mustard, Thyme Pan Gravy

Whole Fish

Marinated Seabass With Thai Herbs, Spicy Thai Sauce, Lemon Wedges

HOT DISH

Mee Phuket

Egg Noodles Wok Fried With Seafood, Vegetable

Chilli Crab

Fresh Crab, Red Curry Paste, Onions, Thai Celery

Potato Salad

Bacon, Mayo, Sour Cream, Spring Onions

Goong Makham

Deep Fried Tiger Prawn With Tamarind Sauce

Khao Ob Sab-Pra-Rod

Wok Fired Rice, Pineapple, Egg, Spring Onion, Cashew Nuts

Roasted Potatoes

Corn The Cob

DESSERT

Chocolate Cake

Egg Tart

Cheese Cake

Apple Pie

Mixed Fruits