

STEAK

Night

EVERY MONDAY

FROM 6 PM. ONWARDS



STEAK *Night*

Every Monday | From 6 PM. Onwards

FROM THE GRILLED

Salmon Steak	THB 650 ++
Seabass in Banana Leaf	THB 510 ++
Sirloin Steak	THB 820 ++
BBQ Ribs	THB 666 ++
Wagyu Rump Steak	THB 590 ++
Pork Chop	THB 500 ++
Half Chicken	THB 520 ++
Tomahawk	THB 3,500 ++

With Free Flow Salad Bar, Hot Dishes & Drink Offers

SALAD BAR

Romaine, Butterhead, Iceberg, Red & Green Oak, Onion, Red Bean
Cucumber, Corn, Cherry Tomato, Potato Salad, Pasta Salad With Pesto

Italian Dressing | Thousand Island Dressing | Caesar Dressing
Balsamic, Olive Oil, Herb Oil, Chili Oil, Red Wine Vinegar, Tarragon Vinegar

HOT DISH

French Fries
Garlic Rice
Mash Potato
Pasta Gratin
Roast Tomato
Mixed Vegetable

DESSERT

Mixed Seasonal Fruit

This price is subject to a 10% service charge and 7% VAT

Italian

BUFFET NIGHT

EVERY TUESDAY

FROM 6 PM. ONWARD



1,250 THB ++
/ PERSON

This price is subject to a 10% service charge and 7% VAT

Italian

BUFFET NIGHT

Every Tuesday | From 6 PM. Onwards

THB 1,250++ / person

HOT APPETIZER

Fried Seafood Platter

Deep-fried prawns and squid served with tartar sauce

APPETIZER & SALAD

Cold Cuts

Parma Ham, Coppa Ham, Salami Milano

Cheese

Deep Fried Minced Prawn and Fish Wrapped in Wonton Sheet with Sweet Chili Sauce

Marinated Thyme Olives & Pickles, Marinated Grilled Mixed Vegetables

Caprese Salad

Buffalo Mozzarella, Tomatoes, Olive Oil, and Sweet Basil

Fresh Tomato Salad

Fresh Tomatoes with Onions and Oregano

Seared Tuna Salad

Baby Organic Greens with Seared Tuna and Cherry Tomatoes

Rocket Salad with Goat Cheese & Walnuts

Rocket Salad with Caramelized Walnuts, Goat Cheese, Cherry Tomatoes, and Balsamic Dressing

SOUP

Minestrone Soup

Italian Vegetable Soup with White Beans, Pasta, Basil Pesto, and Parmesan Cheese

ASSORTED LEAVES & DRESSING

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

Italian Dressing
Thousand Island Dressing
Caesar Dressing
Blue Cheese

Bread Selection

Served with basil pesto, tomato salsa, ed pepper pesto, and butter

FRESH OVEN PIZZAS

Spicy Salami Pizza

Tomato sauce, mozzarella, spicy salami

Margherita Pizza

Tomato sauce, mozzarella, Italian basil

Seafood Pizza

Mozzarella, prawns, scallops, calamari, mussels, and lemon zest

PASTA LIVE STATION

Ravioli | Spaghetti
Penne | Fettuccine

Prepared with Carbonara Sauce
Bolognese Sauce
Pomodoro Sauce
Amatriciana Sauce
Arrabbiata Sauce
Parmesan Cheese



Italian

BUFFET NIGHT

ROASTED STATION

Roast Beef Ribeye

DWhole Grain Mustard, Pan Gravy, Chimichurri

HOT DISH

Piccatta Alla Milanese

Pan Fried Chicken Breast, Parmesan Cheese, Zucchini and Cherry Tomato

Seabass Arrabbiata

Pan Fried Seabass Fillet with Spicy Tomato Garlic Sauce

Agnello Come Piace A Julian Al Balsamico

Lamb Sholder, Roasted Bell Peppers, Balsamic Sauce

Gnocchi Alla Parmigiana

Potato Dumplings, Tomato Sauce and Parmesan Cheese

Risotto Ai Funghi

Italian Style Rice Cooked, Mixed Mushrooms, and Cream

Caponata

Eggplant, Onion, Tomatoes, Oregano, Parsley

DESSERT

Tiramisu Cake

Panna Cotta

Italian Torte

Cannoli

Mixed Fruit



Thar

❖ NIGHT BUFFET ❖

EVERY WEDNESDAY

FROM 6 PM ONWARDS



899 THB ++
/ PERSON

This price is subject to a 10% service charge and 7% VAT

Thai

❖ NIGHT BUFFET ❖

Every Wednesday | From 6 PM. Onwards

THB 899++ / person

APPETIZER

Chicken Satay

Homemade Chicken Satay
with Peanut Sauce

Vegetable Spring Roll

Vermicelli, Mushroom, Cabbage, Carrots,
and Plum Dipping Sauce

Thung Thong

Deep Fried Minced Prawn and
Fish Wrapped in Wonton Sheet with
Sweet Chili Sauce

SALAD

Yam Som-O Goong

Pomelo Salad with Shrimps

Moo Yang Nam Tok

Grilled Pork Neck Salad with Shallot,
and Lime Chili Flake Dressing

Laab Gai

Minced Chicken Salad with Shallot,
and Spring Onion

Yam Talay

Spicy Seafood Salad in Lime Chili
Dressing Thai Style

ASSORTED LEAVES & DRESSING

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

French Dressing
Thousand Island Dressing
Caesar Dressing

SOUP

Tom Kha Gai

Coconut Chicken Soup with Lemongrass,
Galangal, and Kaffir Lime Leaves

LIVE STATION

Som Tum Gai Yang

Isan's Famous Green Papaya Salad with Spicy
Lime-Chili Dressing, and Coriander Panache

Phad Thai

Rice Flour Noodles Wok Fried seasoned with
Tamarind Sauce, and Bean Sprouts

Braised Beef & Pork Noodle Soup

Rice Flour & Egg Noodles, Meatball,
Bean Sprouts, Kale, and Bok Choy

HOT DISH

Pla Peaw Waan

Sweet and Sour Fish

Gaeng Kiew Waan Nuae

Green Curry Beef with Eggplant and
Sweet Basil in Coconut Milk

Pla Muk Tod Kratiem

Stir Fried Squids with Garlic and Black Pepper

Gai Phad Med Ma-Muang

Stir-Fried Chicken with Mushroom,
Cashew Nuts and Dry Red Chili

Phad Phak Ruam

Stir-Fried Seasonal Vegetable in Oyster Sauce

Khao Suay

Steamed Jasmine Rice

DESSERT

Slice Fresh Fruit
Assorted Thai Sweet



Japanese

BUFFET *Night*

EVERY THURSDAY

FROM 6 PM. ONWARD



1,150 THB ++
/ PERSON

This price is subject to a 10% service charge and 7% VAT

Japanese

BUFFET *Night*

Every Thursday | From 6 PM. Onwards

THB 1,150++ / person

SNACK

Katsu Sando
Gyoza
Tempura
Takoyaki
Okonomiyaki
Tonkatsu
Chicken Karaage

SALAD

Potato Salad
Tofu Salad
Tuna Salad
Seaweed Salad
Tako Salad

COUNTER

Sashimi

Yellow Fin Tuna
Hamachi
Salmon
Octopus
Hokkigai

Sushi

Nigiri Sushi

Rolls

California Maki
Salmon Maki
Shrimp Tempura Maki Spicy Roll
Mixed Maki Roll

HAND ROLL SPECIAL

Ikura, Unagi, Negitoro, and Avocado

HOTDISH

Beef Yakiniku
Japanese Chicken cCurry
Grilled Teriyaki Mackerel
Hambagu
Yakisoba
Japanese Fried Rice with Garlic

RAMEN & UDON

Shoyu Raman

Pork Chashu, Naruto, Boiled Egg,
Box Choy, Spring Onion

Miso Ramen

Pork Chashu, Boiled Egg,
Corn, Spring Onion

Tempura Udon

Deep Fried Shrimp, Naruto,
Boiled Egg, Spring Onion

DESSERT

Japanese Cheese Cake
Matcha Tiramisu
Mango Pudding
Japanese Melon
Yuzu Sorbet



This price is subject to a 10% service charge and 7% VAT

BBQ *Seafood*

BUFFET NIGHT

EVERY FRIDAY

FROM 6 PM. ONWARD

1,299 THB ++
/ PERSON

This price is subject to a 10% service charge and 7% VAT

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 Leaf, 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 chili Sauce, Lemon Wedges

BBQ

Seafood

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, Moyo, 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