

Thar

❖ 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