INTERNATIONAL LUNCH BUFFET



MONDAY - SATURDAY 12.00-14.30 HRS. THB 1,350/ PERSON

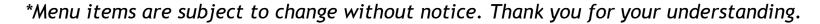






HIGHLIGHT ITEMS

Enjoy the finest seafood on ice. Plus, experience the vibrant flavors of Japan at our dedicated Japanese food station, such as tempura sushi, sashimi and expertly crafted rolls. We also have a carving station, an Italian corner, and a tantalizing array of cold cuts, cheeses and healthy salads. Finally, complete your meal with the perfect grand finale at our dessert station, including soft serve ice cream, decadent cakes, creamy mousses, delightful traditional Thai desserts and fresh seasonal fruits.







GRAND DINNER BUFFET



SATURDAY DINNER 18.00-22.00 HRS. THB 1,990/ PERSON

SPECIAL DISHES (2 DISHES/ PERSON)

September - November: Decadent Duo (Foie Gras & Prawns)

- Pan Seared Foie Gras with Balsamic & Mango Puree
- Grilled Tiger Prawns with Garlic & Lemon Butter

*Menu items are subject to change without notice. Thank you for your understanding.

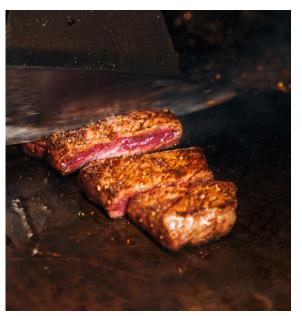






HIGHLIGHT ITEMS

Indulge in two special seasonal dishes per person, along with unlimited premium seafood options. Savor roasted premium beef, lamb leg, and whole-baked fish at the carving station. Enjoy rustic Italian flavors with pizza, pasta, cold cuts, cheese, and salads. Don't miss the crab curry with fermented noodles, abalone noodles, or the Japanese live station featuring sashimi, sushi, tempura, and teppanyaki. End your brunch with desserts like Häagen-Dazs, Magnum ice cream, chocolate fountains, seasonal fruits, and traditional Thai treats. A selection of beverages, including cold-pressed juices, mocktails, soft drinks, herbal drinks, coffee and tea.





SPLENDID SUNDAY BRUNCH



EVERY 1ST AND 4TH SUNDAYS (12.00-16.00 HRS.) - THB 2,900/ PERSON

SPECIAL DISHES (UNLIMITED)

September - November: Decadent Duo (Foie Gras & Prawns)

- Pan Seared Foie Gras with Balsamic & Mango Puree
- Foie Gras Donburi with Ikura
- Grilled Tiger Prawns with Garlic & Lemon Butter

*Menu items are subject to change without notice. Thank you for your understanding.







HIGHLIGHT ITEMS

Unlimited premium seafood selections. Delight in our Chinese station featuring Peking duck, crispy pork belly and steamed snow fish or savor roasted premium beef, lamb leg and whole-baked fish at the carving station. Enjoy the rustic flavors of Italy with pizza, pasta, cold cuts, cheese and salads. Don't miss our Thai noodle station with abalone noodles or the Japanese live station offering sashimi, sushi, tempura and teppanyaki. End your brunch on a sweet note with Häagen-Dazs, Magnum ice cream, chocolate fountains, seasonal fruits and traditional Thai desserts. Sip on a variety of beverages from cold-pressed juices to mocktails while enjoying live music throughout your dining experience.





APPETIZERS



1.Calamari Rings deep-fried calamari rings and zucchini with lemon garlic sauce (Toum)	280
and lemon wedge	
2.Chicken Wings deep-fried and served with curry ketchup	280
3. Goong Gra Buang crispy flat spring rolls stuffed with shrimp and pork served with plum sauce	320
4. Satay marinated chicken or pork skewers with cucumber relish and peanut sauce	250
5. Por Pia Tod Oddep-fried vegetable spring rolls with sweet chili sauce	220
6. Moo Ping imarinated pork skewers with black sticky rice	220
SALADS	
7. Caesar Salad the classic with romaine lettuce, Parmesan cheese, anchovies, bacon and garlic croutons	280
8. add roasted chicken breast	90
9. add smoked salmon	120
10. Farmer's Salad honey-roasted pumpkin, quinoa, pine nuts, cherry tomatoes, avocado, olives and coriander lemon vinaigrette	320
11. Caprese Salad fresh tomato with burrata cheese, rocket, balsamic reduction and extra virgin olive oil	380
12. Kale Cobb Salad Avocado, tomato, grilled chicken, quail eggs, baby corn, pancetta and ranch dressing	380
13. Smoked Salmon and Avocado spring lettuce, capers and freshy squeezed lemon	380
14. Som Tam Poo Nim Rolls I spicy green papaya salad rolls with soft-shell crab	350
15. Yum Hed Ruam 🕒 🌽 spicy mixed mushroom salad with chili, shallots and cashew nuts	250
SOUPS	
16. Italian Roasted Cream of Tomato with garlic herb croutons and basil oil	260
17. Cream of Forest Mushroom with truffle cream and garlic herb croutons	290
18. Tom Yum Goong hot and spicy shrimp soup with mushrooms and lemongrass	350
19. Tom Kha Gai light cream of coconut and galangal soup with chicken and lime leaves	270
BURGERS & SANDWICHES	
20. Eastin Grand Double Cheeseburger flank and chuck burger, smoked bacon American cheese, caramelized onions and gherkins, served with fries	460

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21. Eastin Grand Reuben Club Sandwich with pastrami, Swiss cheese, sauerkraut and special sauce, crispy bacon fried egg and tomato, served with fries	370
22. Falafel Burger homemade crunchy falafel with tahini-mayo, cucumber and tomato, served with fries	350
MAIN COURSES	
23. Fish & Chips deep-fried fish fillet served with tartar sauce, lemon and fries	420
24. Pistachio-Crusted Salmon Ø served with grilled asparagus spears, rocket salad and dill-caper cream	560
25. Chicken Schnitzel iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	440
CHEF'S RECOMMENDATIONS	
26. Grilled Pork Chop 300 gr with Café de Paris butter, truffle fries and a gourmet mixed salad	490
27. Bistro Steak Au Poivre peppered Australian beef striploin with pommes frites, arugula and cognac flambé pan sauce	670
28. Pad Thai Poo Nim Thai-style wok-fried rice noodles with soft-shell crab, peanuts and tamarind sauce	490
29. Pad Phong Kari Poo Nim spaghetti pasta with soft-shell crab, yellow curry powder, onion and celery	490
PASTA CORNER Your choice of spaghetti, bucatini, fettuccine or penne pasta	
30. Beef Ragout with grilled Wagyu beef braised beef ragout, rocket and Parmesan cheese	470
31. Carbonara	340
pancetta egg yolk, crushed black pepper and Parmesan cheese 32. Stracciatella tomato sauce, stracciatella cheese, rocket, pecorino cheese and basil	370
PIZZAS Please allow 20 minutes preparation time Pizza is available from 12:00 - 22:30	
33. Truffle Pizza oportobello mushrooms, wild rocket leaves, mozzarella and truffle paste	450
34. Bianca e Prosciutto mozzarella, mushrooms, white truffle cream, stracciatella cheese, wild rocket, grana cheese, prosciutto and truffle oil	590
35. Margherita oven-roasted plum tomatoes, basil oil, fresh basil leaves, mozzarella and freshly made tomato sauce	370
36. Trattoria tiger shrimp, mussels, squid, 'nduja, scamorza cheese, mozzarella cheese, fresh tomato sauce	620
THAI CURRY	
37. Gaeng Massaman Nua Nong irich beef shank curry with potatoes and peanuts served with steamed jasmine rice	350

38. Gaeng Kiew Wan Gai, Moo, Nua green curry with chicken, pork or beef served with steamed jasmine rice	320
39. Gaeng Kua Bai Chapu Poo Nim 🏈 betel leaf curry with soft-shell crab served with steamed jasmine rice	450
ASIAN WOK FAVOURITES	
40. Khao Obb Nuea 🏈 grilled Wagyu beef, garlic fried rice, egg onsen with Thai tamarind sauce	450
41. Khao Pad Gai, Moo fried rice with chicken or pork served with a fried egg	290
42. Khao Pad Goong, Poo fried rice with shrimp or crab meat served with a fried egg	350
43. Pad Thai Goong @ Thai-style wok-fried noodles with shrimp, peanuts and tamarind sauce	350
44. Pad Kra-Pao Moo, Gai, Nua 🏈 stir-fried minced pork 😝 or chicken or beef with holy basil leaves, chili and fried egg, served with steamed jasmine rice	300
45. Kao Pad Sabparod, Goong Yang baked pineapple fried rice with Chinese chicken sausage, chicken floss and prawn skewers	370
46. Pad Kra-Pao Moo Krob (plant-based) stir-fried plant-based pork belly, holy basil leaves and chili with steamed jasmine rice	290
SIDE DISHES	
47. Mixed Asian Vegetables Ostir-fried with garlic and soya sauce	150
48. Spinach Au Gratin cream of spinach gratinated with mozzarella cheese	190
49. Cheesy Tater Tots crispy fried potato cylinders with cheese sauce and bacon bites	190
50. Wedge Salad romaine heart, tomatoes, red onion, crispy bacon and blue cheese dressing	130
SWEET FINALE	
51. Seasonal Tropical Fruit Platter 🗶 🌟	280
52. Blueberry Cheesecake with mixed berry salsa	250
53. Triple Chocolate Crunchy Cake with fresh fruit and dark chocolate dipping sauce	250
54. Dark Chocolate Truffle Cake with fresh berries and chocolate sauce	250
55. Mango Sticky rice Namdokmai mango served with coconut sticky rice	280
56. Your choice of ice cream and sorbet 100 ml. /cup (Madagascar vanilla bean, Dark 72% Belgian chocolate, Salted caramel or Thai tea ice cream) (Senga strawberry sorbet, Passionfruit sorbet)	120
57. Fruit Salad 🕠 💢 fresh tropical fruit with orange compote	150
58. Double Choc Brownie with whipped cream marshmallows and chocolate sauce	150