

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.

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



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

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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** 280
 deep-fried calamari rings and zucchini with lemon garlic sauce (Toum) and lemon wedge
- 2. **Chicken Wings** 280
 deep-fried and served with curry ketchup
- 3. **Goong Gra Buang** 320
 crispy flat spring rolls stuffed with shrimp and pork 🐷 served with plum sauce
- 4. **Satay** 250
 marinated chicken or pork skewers 🐷 with cucumber relish and peanut sauce
- 5. **Por Pia Tod**  220
 deep-fried vegetable spring rolls with sweet chili sauce
- 6. **Moo Ping**  220
 marinated pork skewers 🐷 with black sticky rice

SALADS



- 7. **Caesar Salad** 280
 the classic with romaine lettuce, Parmesan cheese, anchovies, bacon 🐷 and garlic croutons
- 8. **add roasted chicken breast** 90
- 9. **add smoked salmon** 120
- 10. **Farmer's Salad**  320
 honey-roasted pumpkin, quinoa, pine nuts, cherry tomatoes, avocado, olives and coriander lemon vinaigrette
- 11. **Caprese Salad**  380
 fresh tomato with burrata cheese, rocket, balsamic reduction and extra virgin olive oil
- 12. **Kale Cobb Salad**  380
 avocado, tomato, grilled chicken, quail eggs, baby corn, pancetta 🐷 and ranch dressing
- 13. **Smoked Salmon and Avocado** 380
 spring lettuce, capers and freshly squeezed lemon
- 14. **Som Tam Poo Nim Rolls**   350
 spicy green papaya salad rolls with soft-shell crab
- 15. **Yum Hed Ruam**   250
 spicy mixed mushroom salad with chili, shallots and cashew nuts


SOUPS

- 16. **Italian Roasted Cream of Tomato**  260
 with garlic herb croutons and basil oil
- 17. **Cream of Forest Mushroom**  290
 with truffle cream and garlic herb croutons
- 18. **Tom Yum Goong**  350
 hot and spicy shrimp soup with mushrooms and lemongrass
- 19. **Tom Kha Gai** 270
 light cream of coconut and galangal soup with chicken and lime leaves

BURGERS & SANDWICHES


- 20. **Eastin Grand Double Cheeseburger** 460
 flank and chuck burger, smoked bacon 🐷 American cheese, caramelized onions and gherkins, served with fries


21. **Eastin Grand Reuben Club Sandwich**  370
with pastrami, Swiss cheese, sauerkraut and special sauce,
crispy bacon  fried egg and tomato, served with fries

22. **Falafel Burger**  350
homemade crunchy falafel with tahini-mayo, cucumber
and tomato, served with fries

MAIN COURSES

23. **Fish & Chips** 420
deep-fried fish fillet served with tartar sauce, lemon and fries


24. **Pistachio-Crusted Salmon**  560
served with grilled asparagus spears, rocket salad and dill-caper cream

25. **Chicken Schnitzel**  440
with truffle mashed potato, lemon wedge and house salad

CHEF'S RECOMMENDATIONS

26. **Grilled Pork Chop 300 gr**  490
with Café de Paris butter, truffle fries and a gourmet mixed salad

27. **Bistro Steak Au Poivre** 670
peppered Australian beef striploin with pommes frites, arugula and
cognac flambé pan sauce

28. **Pad Thai Poo Nim**  490
Thai-style wok-fried rice noodles with soft-shell crab, peanuts
and tamarind sauce


29. **Pad Phong Kari Poo Nim** 490
spaghetti pasta with soft-shell crab, yellow curry powder, onion and celery

PASTA CORNER

Your choice of spaghetti, bucatini, fettuccine or penne pasta

30. **Beef Ragout with grilled Wagyu beef** 470
braised beef ragout, rocket and Parmesan cheese


31. **Carbonara** 340
pancetta  egg yolk, crushed black pepper and Parmesan cheese


32. **Stracciatella**  370
tomato sauce, stracciatella cheese, rocket, pecorino cheese and basil

PIZZAS

Please allow 20 minutes preparation time
Pizza is available from 12:00 - 22:30

33. **Truffle Pizza**  450
portobello mushrooms, wild rocket leaves, mozzarella and truffle paste

34. **Bianca e Prosciutto**  590
mozzarella, mushrooms, white truffle cream, stracciatella cheese,
wild rocket, grana cheese, prosciutto and truffle oil

35. **Margherita**  370
oven-roasted plum tomatoes, basil oil, fresh basil leaves, mozzarella
and freshly made tomato sauce

36. **Trattoria** 620
tiger shrimp, mussels, squid, 'nduja, scamorza cheese, mozzarella cheese,
fresh tomato sauce

THAI CURRY

37. **Gaeng Massaman Nua Nong**   350
rich beef shank curry with potatoes and peanuts  served with
steamed jasmine rice

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