

GRAND MERCURE

KHAO LAK BANGSAK

TASTE OF THAI

HOT APPERTIZERS

Golden Banana Blossom Fritters

Crisp and savory, blended with minced chicken and curry paste

Handmade Prawn Cakes

Southern-style with red curry and kaffir lime

LIVE THAI SALAD STATION

Custom-prepared with local herbs and spice blends:

Classic green papaya salad

with dried shrimp, peanuts & tamarind dressing

Grilled beef salad with roasted rice powder and lime

Roasted Coconut & Pineapple Salad

Smoky-sweet Southern-style with betel leaf dressing

SOUPS

Northern-style light curry with crispy egg noodles and pickled mustard greens

PREMIUM THAI BBQ GRILL STATION

Fresh off the grill with bold regional flavors:

Grilled Andaman Tiger Prawns | Marinated Flank Steak

Southern style marinated chicken | Grilled Pork Skewers

BBQ Sweet Corn

Dipping sauces: Spicy Tamarind & Roasted Rice | Green Seafood Chili-Lime Sauce

Rich Peanut Coconut Sauce | Pickled Pineapple Relish

SIGNATURE MAIN DISHES

Massaman Curry Beef Cheek

Rich, spiced curry with tender beef, potato, and peanut

Green Curry with Chicken

Spicy-sweet coconut curry with eggplant and holy basil

Wok-Fried Chicken with Cashews

Tossed with dried chili and bell pepper

Steamed Fish with Chili Lime Sauce

Miang Leaves with Garlic, Egg & Oyster Sauce

Steamed Jasmine Rice

THAI SWETS & FRUITS

Miniature Thai Royal Desserts

Assorted traditional sweets like Luk Chup, Foi Thong, and Kanom Chan

Sticky Rice with Mango

Fresh-Cut Tropical Fruit Platter