THE GRAND CHURRASCO DINNER BUFFET

SAT-SUN



SKEWERS MENU

SATURDAY-SUNDAY



PICANHA (RUMP CAP) พิคานย่า

The prime part of the sirloin seasoned with sea salt and served thin sliced



BRAZILIAN PORK SAUSAGES ใส้กรอกหมูบราซิล

House-made sausages seasoned with Brazilian spices



RED PORK CHAR SIU หมแดงชาชิว

Marinated red pork in sweet, Asian-style homemade sauce



TERIYAKI BBQ CHICKEN ไก่เทอริยากิ

Tender juicy grilled chicken in savory Teriyaki sauce then grilled to perfection



SMOKED DUCK BREAST อกเป็ดรมควัน

Smoky duck breast with rich flavor and crispy skin



GARLIC BREAD ขนมปังกระเทียม

Brushed with garlicky melted cream cheese and infused with Parmesan cheese



HONEY HAM ฮันนี่แฮม

Pork Ham marinated in slices with a sweet clove flavor



PARMESAN CHEESE STEAK พาเมซานชีส สเต็ก

Unique and delicious way to grill steak with crusted parmesan cheese



HERBED LAMB LEG (BONELESS) ขาแกะหมักสมนไพร

Boneless leg of lamb with a flavorful herb paste and encased in a flavorful herb crust



RIVER FRESH PRAWNS กุ้งย่าง

Grilled river prawns in Brazilian style



CHICKEN HEARTS หัวใจไก่

Marinated chicken heart perfectly seasoned



HAM & CHEESE SLO PORK SAUSAGES ไส้กรอกหมูแฮมชีส

Homemade pork sausages with a herb's flavors together with ham and mozzarella cheese



SLOW-COOKED SHORT PLATE มชีส เนื้อส่วนอกตุ๋น

Marinated beef slow-cooked for over 3 hours until tender and flavorful



MARINATED BUTTER FISH บัทเทอร์ฟิช

Butterfish marinated with spicy blend



BACON-WRAPPED BEEF เนื้อพันเบคอน

Tender part of sirloin seasoned and wrapped with bacon



PINEAPPLE สับปะรด

Grilled sweet pineapple coated with brown sugar and cinnamon