

SONGKRAN BUFFET

APPETIZER & SALAD

TOD MAN GOONG – DEEP FRIED PRAWN
GAI HOR BAI-TUEY – DEEP FRIED CHICKEN WRAPPED IN PANDANUS LEAF
TOD MAN KHAO POD – GOLDEN FRESH CORN DUMPING
POR PIA PAK VEGETABLE SPRING ROLLS
SATAY-GAI - CHICKEN SATAY
YAM POLLAMAI – MIXED FRUIT THAI SALAD
YAM NUE YANG – GRILLED BEEF SALAD
YAM TALAY – SPICY SEAFOOD SALAD
LAB-GAI – SPICY MINCE CHICKEN SALAD WITH ROASTED GROUND RICE

SOUP

TOM KHA GAI – THAI SPICY COCONUT CHICKEN SOUP WITH GALANGAL

IN POT

STEAMED JASMINE RICE
KHAO PHAD SAPAROD – WOK FRIED RICE WITH PINE APPLE
MASAMAN NUE – MASAMAN CURRY BEEF
GAI PAD MED MA MOUNG – WOK FRIED CHICKEN CASHEW NUT
GANG KIEW WANN MOO– GREEN CURRY PORK WITH LONG EGGPLANT
WOK FRIED HARD SHELL CLAM WITH SWEET CHILI PASTE
PLA PHAD PRIKTHAI DAM – STIR FRIED FISH WITH BLACK PEPPER SAUCE
STIR FRIED MIXED VEGETABLE WITH SOYA SAUCE

LIVE STATIONS

SOMTAM KHAO NIAW - GREEN PAPAYA SALAD WITH STICKY RICE
KAI OB ONG - THAI BIG JAR ROASTED CHICKEN CHARCOAL
PHAD THAI – WOK FRIED RICE NOODLE WITH PRAWN OR CHICKEN AND TAMARIND & CHILI SAUCE
TOMYAM GOOG – TRADITIONAL SPICY PRAWN SOUP

DESSERT

SEASONAL FRESH FRUIT
TUB TIM GROB – BOILED CHESTNUT IN SYRUP COMBINED WITH COCONUT MILK
THAI CAKE
THAI COCONUT JELLY
KHAO NIEW MAMAUNG – MANGO STICKY RICE