

CHINESE NEW YEAR BUFFET DINNER

Appetizer & Salad

Ruam Mit Ta Lay Nor Mai Nam Daeng
*Seafood and bamboo shoot in red sauce
with sea of red moss*

Yam Sam Krob
Spicy crispy mixed salad

Yam Pla Samlee Foo
Crispy trevally fish salad with fresh mango

Chinese Steamed Dumpling
Pork, shrimp, crab

Salad Bar

Lettuce leaves, tomato, cucumber,
white cabbage, shredded carrot,
capsicum, corn kernel, boiled pumpkin,
boiled potato, red bean, beetroot,
French bean and taro

Dressing

Thousand Iceland, French dressing,
balsamic vinaigrette, Italian vinaigrette,
mustard honey, mango lime,
creamy Italian and blue cheese dressing

Soup

Kra Phor Pla Nam Daeng
Fish Maw Soup

Wok Fried Station

Phad Thai
*Rice noodle, bean sprout, Chinese chive,
yellow bean curd, shallot,
whole eggs and Phad Thai sauce*

Condiment

*Roasted ground peanut, lime wedge,
cucumber, bean sprout and chive*

Carving Station

Ped Ob Nam Pheung
Roasted duck with honey

Main Course

Stir Fried Duck Breast
With fermented bean sauce

Kha-na Moo Krob
Stir fried Chinese kale with crispy pork

Phad Pak Ze Sa Hai
Stir fried mixed four vegetables

Goong Ob Woon Sen
Shrimp potted with vermicelli

Pla Gao Neung
Steamed garoupa fish

Pu Phad Phong Karee
Fried crab with curry powder

Kai Phad Med Mamuang Himmaphan
Stir fried chicken with cashew nuts

Khao Phad Pu
Fried rice with crab meat

Dessert

Ka Nom Tian
Stuffed dough pyramid

Ka Nom Taosor
Chinese bean pastry

Ka Nom Ea
Rice balls in sweet soup

Ka Nom Keang
Chinese sweet rice cake

Ka Nom Hua-lan
*Glutinous rice dumpling ball
stuffed with mung bean paste*

Ka Nom Tuay Fu
Steamed rice muffin

Ka Nom Tua-Tud
Peanut bar

Moon cake