

pullman
PHUKET
ARCADIA KARON BEACH RESORT

6:00 PM - 9:30 PM | At Malaengpor Restaurant

BUFFET NIGHTS

TUESDAY & FRIDAY

Starts from THB 990++ per person

ENTERTAINMENT



KIDS CORNER



LIVE BAND

BOOK NOW! 076 396 433

FOR RESERVATIONS & INQUIRIES,
PLEASE CONTACT : HC1D6-FB@ACCOR.COM

Please let us know if you have any allergies or dietary requirements.
This is a sample menu, subject to changes based on market availability.



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NOW!**

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@pullmankaronbeach



MALAENGPOR

TUESDAY

MEDITERRANEAN SUNSETS MENU

THB 990 ++ Per Person

Mediterranean DIY Tartare Station

- Angus Beef
- Yellowfin Tuna
- Pacific Salmon Belly
- Capers
- Lemon
- Olive Oil
- Black garlic
- Sea salt
- Chive

Cheese & Charcuterie

- Spanish Manchego
- Brie De Meaux & Honeycomb
- Aged Parmesan Cheese
- Danish Blue
- Marinated Mixed Olives
- Bresaola
- Mortadella
- Hot Copa Ham
- Assorted Mustards & jams

Individual Composed Salads

- Burrata, Heirloom Tomato & Tomato Vinegar
- Wild Arugula with Fried Capers & Lemon
- Marinated Artichokes
- Deconstructed Greek Salad

Mezza Shelf

- Honey & Sriracha Hummus
- Labneh with Dukkah
- Quinoa Tabbouleh
- Vegetarian Warra Enab Vine leaves stuffed with rice, tomato, and parsley & lemon oil
- Grilled Pita

Focaccia

- Oven Roasted Tomato & Green olive
- Roasted Red Pepper & Caper
- Rosemary & Sea salt
- Toasted Fennel & Olive Oil

Hot Appetizers

- Slow Roasted Beef Bone Marrow with Toasted Sour Dough
- Crispy Buffalo Milk Mozella with pomodoro
- Pizza Nduja & Hot Honey Pizza
- Truffle & Wild Mushroom Pizza

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TUESDAY

MEDITERRANEAN SUNSETS MENU

THB 990 ++ Per Person

Slow Roasted & Carved

- Salt Crusted Song kha Lake Seabass
- Cider Brind Kurobuta Pork Rack Grainy Mustard Reduction
- Slow-Roasted Beef Brisket "Pastourma"

Main Course

- Chicken Cacciatore with wild mushrooms & San Marzano tomatoes
- Roasted Seabass with lemon juice, olive oil, garlic, and wild oregano.
- Slow Roasted Muscovy Duck Breast with Fig Reduction
- Lamb Kofta
- Saffron Scented Basmati Rice
- Lemony Garlic Potatoes (Batata Harra)
- Grilled Asparagus with herb Oil
- Roasted Heirloom Carrots
- Grilled Vegetable & Ricotta Lasagna

Live Grilling

- Marinated Tiger Prawn with Lemon & Garlic Oil
- Grilled Garden Vegetable Kebab
- Italian Sausage
- Grilled Octopus & Potato

Pasta Bar

- Assorted Fresh Pasta
- Vegetarian Raviolis
- Authentic Homemade Sauces
- Hard Cheeses

Kids' Corner

- Spaghetti Bolognese
- Breaded Chicken Tenders with Honey Mustard
- Mini BBQ Beef Burgers
- Steamed Broccoli
- Steamed Red Snapper with EVOO
- Pop Corn Machine
- Cotton Candy Machine

Dessert & Ice Cream

- Chocolate Fountain
- Gelato Counter with Assorted Toppings
- Bomboloni with Nutella
- Crema Catalana
- Baklava
- Cookie & Candie Jars
- Tropical Fruit Display
- Mango Panna Cotta

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