

**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](mailto: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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**MALAENGPOR**

# FRIDAY

## SEAFOOD BBQ MENU

THB1,190++ Per Person

### Chilled Seafood

- Poached & Chilled Rawai Sustainably Farmed Shrimp with Assorted Sauces
- Chilled Andaman Mussels
- Belon Oyster
- Fin De Claire
- Poached Jumbo Scallops
- Salmon Belly tartare

### Cheese Charcuterie

- Brie De Meaux & Honey Comb
- Aged Parmesan Cheese
- Marinated Mixed Olives
- Assorted Pates
- Carved Serrano Ham
- Soppressata
- Mortadella
- Assorted Mustards & jams

### Chilled Thai Flavors

- Fresh Vegetarian Thai Spring Rolls Vermicelli Noodles, Tamarind, Coriander, Basil and Thai Chili Sauce
- Yam Woon Sen Glass Noodle with Minced chicken
- Som Tum (Green Papaya Salad)
- Phla Kung (Spicy Shrimp Salad)
- Thai Style Hamachi Crudo

### Hot Appetizers

- Tod Mun Pla (Thai Fish Cakes) fish paste with long beans and kaffir lime leaf.
- Soft Shell Crab Tempura Sriracha-Honey
- Seafood Money Bags (Thung Thong) with minced shrimp & water chestnuts
- Calamari with Za'atar & Lime:  
A Mediterranean-Thai fusion using local squid and Middle Eastern spices

### Slow Roasted & Carved

- Turmeric & Coconut Braised Khun ta Farms Short Rib
- Whole Roasted Suckling Pig
- Banana Leaf Wrapped Giant Grouper

### Thai Flavors

- Shrimp & Chicken Pad Thai with Tamarind & Peanuts
- Steamed Baby Vegetables with Miso & Ginger
- Steamed Andaman White Pomfret with lime, chili, and garlic (Pla Nueng Manao)
- Blue Swimmer Crab with Dry Yellow Curry
- Steamed Green Mussels with Lemongrass & Coconut Broth
- Jackfruit & Seafood Curry
- Banana Leaf Wrapped Tofu Marinated in red curry paste
- Grilled Asparagus with Sesame & Lime
- Steamed Baby Bok Choy with Garlic Oil

### Live Station of Phuket "Hokkien" Mee Wok

Thick yellow noodles braised in dark gravy with assorted seafood & poached egg

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# FRIDAY

## SEAFOOD BBQ MENU

THB1,190 ++ Per Person

### From The Grill

- Pineapple-Feed Beef & Prawn Skewers
- Grilled Black Tiger Prawn
- Giant Squid with Turmeric & Garlic
- Grilled Rawai Market Scallops with Amberjack medallions
- Mackerel Fillet
- Andaman Oysters

### 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

### Kids' Corner

- Fish & Chips
- BBQ Chicken Breast
- Whipped Potatoes with Gravy
- Steamed Green Beans
- Shrimp & Chicken Pad Thai
- Spaghetti alla Bolognese
- Pop Corn Machine
- Cotton Candy Machine

### Thai Dessert & Ice Cream Station

#### Chef Kos Ice Cream Counter

- Tub Tim Krob (Red Rubies) Water chestnut "rubies" in chilled coconut milk with crushed ice.
- Khanom Thuai Two-layered steamed coconut milk custard
- Sago with Cantaloupe
- Coconut Jelly Diamonds: Layered clear coconut water and coconut milk agar-agar
- Coconut Macaroons (Thai Style)

### Western BBQ Dessert Jars

- Assorted Cookies & Candies
- Lemon Curd & Blueberry Tart house-made lemon curd topped with fresh blueberries and shortbread crumble
- Passion Fruit & Coconut Panna Cotta
- Raspberry & White Chocolate Ganache
- Phuket Pineapple Upside-Down Caramelized pineapple chunks topped with brown sugar sponge