



6:00 PM - 9:30 PM | AT SAILS RESTAURANT

# THEME NIGHT BUFFET

*Dive into a World of Culinary Delights*

Starting from **990** THB  
++ Per Person

**MON**

Thailand Farm to Table

**TUE**

International Family Night  
with Kids' Corner

**WED & SAT**

Phuket Seafood BBQ

**THU**

Italian Night  
with Kids' Corner

**FRI**

American Family BBQ

**SUN**

Pan-Asian BBQ

**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.



**SIGN UP  
FOR FREE  
NOW!**

Become  
ALL - Accor Live Limitless



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@pullmankaronbeach



**pullman**  
HOTELS AND RESORTS

PHUKET KARON BEACH RESORT



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# Monday Thailand Farm to Table *Menu*

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## Window Table

- Fresh Juice
- Flavored Waters

## Soup Station

- Tom Kha Gai- Chicken & Coconut Milk Soup
- Tom Yam Phak- Tom Yam Soup  
with Seasonal Mixed Vegetables & Mushroom

## Appetizer 1

- Chor Muang  
Royal Rice Flour Dumpling Stuffed with Preserved Radish & Peanut
- Po Pia Sod Phuket Style  
Red Pork Fresh Spring Roll with Palm Sugar, Tamarind & Five Spice

## Appetizer 2

- Gai Yang Bai Toe - Grilled Chicken in Pandan Leaf
- Tod Mun Goong - Phuket Style Shrimp Cake with Sweet & Sour Sauce

## Center Cold Table

- Dry Cured Salami (3) & Mustards
- European Cheese Selection with Jams and Crusty Breads
- Carving Whole Serrano Ham Leg
- Assorted Chinese & Thai Sausages with Condiments
- Smoked Salmon Board with Onion, Egg & Crème Fraiche

## Bread Selection

Hand Cut Baguette, Flavored Focaccias, Ciabatta, Bread Rolls, Salted & Unsalted Butter

## Organic Salad Bar & Composed Salads

- Mesclun Greens, Radicchio, Romaine, Iceberg, Lola Rossa, Tomato, Cucumber, Radish, Carrot, Sweet Corn, Dried Apricot, Dried Tomato, Dried Pomelo Mustard, Fish sauce, Thousand Island, & Balsamic Dressings
- Thai Seafood salad with Prawn & Baby Octopus
- Assorted Soft Spring Rolls with vermicelli & Sauce Station (Shrimp, Vegetarian & Pork)

## Live Cooking

- Live Pad Thai Cooking with Assorted Seafood, locally Farmed Meats & Vegetables
- Phad Thai Jae - Fried Rice Noodle with Tamarind Sauce & Tofu

## Carving (Indian) Station

- Whole Roasted Capon
- Chang Mai Suckling Pig



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## Grill Station

- Grilled Thai Pork Satay
- Andaman Squid Satay
- Andaman Prawns
- Grilled Rawai Oysters
- Wild Seabass Fillet

## Signature Sauces from Thailand

Crying Tiger, Nam Jim Talay, Nam Jim Jeaw, Sweet Thai Chili, Fresh Lime

## Entrée

- Sen Mee Geang Poo  
Rice Vermicelli Served with Crab Curry Phuket Style,  
Locally Farmed Vegetables & Boiled Egg
- Moo Hong  
Braised Pork Belly Phuket Style
- Thai Style Grilled Chicken
- Pla Nueng Monao  
Steamed Andaman Seabass Fillet with Thai Herbs, Lime & Garlic
- Geang Som Pla Gub Sapparos  
Sour Curry with Crispy Red Snapper & Organic Phuket Pineapple
- Roasted & Smoked Chang Mai Beef with Wild Mushrooms
- Phad Phak Miang  
Stir Fried Miang leaves with, Soya & Vegan oyster sauce
- Phad Phak Boong  
Sauteed Morning Glory with Oyster & Soya Sauce
- Kaeng Kiew Phak  
Green Vegetable Curry
- Premium Jasmine Rice

## Desserts

- Seasonal Fruit
- Assorted Thai Desserts
- Mango Strawberry Mousse cake
- Coconut Custard
- Cashew Nut Brownie
- Banana in Coconut Milk
- Ice Cream Station