



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

THEME NIGHT *Dive into a World of Culinary Delights* BUFFET

THB **1,399**++ Per Person

MON International
& **THU** Madness

TUE Thailand Farm
& **SAT** to Table

WED Family
Night

FRI & SUN Seafood
Extravaganza

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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FOR FREE
NOW!**
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pullman
HOTELS AND RESORTS

PHUKET KARON BEACH RESORT



SAILS THEME NIGHT BUFFET
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Monday & Thursday International Madness *Menu* Buffet

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Soup Station

Traditional Tom Yum Soup, Phuket Shrimp Bisque

Bread Selection

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

Organic Salad Bar

Three Types of Baby Lettuce, Carrots, Cucumber, Baby Tomato, Olives, Crotons, Shredded Cheddar Cheese Crumbled Fete Cheese, Boiled Eggs, Crumbled Blue Cheese. Italian Vinaigrette, Green Goddess Dressing, 1000 Island Dressing

Traditional Thai Salads

- Phla Kung Hot and Sour Shrimp Salad
- Mu Nam Tok Traditional Thai Grilled Pork
- Som Tam Khai Khem

European Meat & Cheese

- Dry Cured Salami & Mustards
- European cheese Selection with Jams and Crusty Breads

Japanese Style Sashimi & Raw Fish

- Seabass & with Yellowfin Tuna Sashimi
- Wakame Seaweed Salad
- Spicy Tuna Roll
- Avocado and Cucumber Roll
- Pickled Ginger, Wasabi & Soy Sauce

Window Counter Lights

Four Cheese Pizza, Spring Rolls, Vegetarian Samosa, Plum Sauce, Tamarind & Mint Sauce

Carving Station

- Porchetta Carving with Pork Gravy
- Salmon Kubiak with Lemon Crème Fraiche

Live Pasta Counter

Daily Ravioli, Penne Pasta, Linguini, Assorted Vegetables and Seafood, Basil Pesto, Arrabiata and Assorted Cheeses

Western Grill

Grilled Italian Sausages, Salmon Trout Fillet, Pork Chops
Grilled Tiger Prawns, Squid Satay, Australian Beef Medallions
Mushroom Satay, Whole 500 Gram Thai Snapper, Sweet Corn

Sauce Selection

Hickory BBQ, Imported Hot Sauce Selection, Dejon & Whole Grain Mustard Crying Tiger Sauce, Peanut Sauce, Peanut Sauce and Chinese Red Bean Sauce

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Eastern & Russian Delicacies

Chilled

Marinated Mushrooms, Smoked Salmon with Blini
Oliver Salad, Assorted Pickles

Entrée

- Grilled Chicken Tapaka
- Assorted Sashlik- Pork and Beef Kebab
- Vareniki Potato Dumplings with Sour Cream Potatoes, Sour Roasted Garlic Mashed Potatoes
- Black Cod with Lemon Butter

Live Cooking Chinese Seafood Noodle Bar

- Braised Beef Noodle Broth
- Seafood Noodle Broth
- Vegetarian Broth with Reginal Vegetables

Middle East

- Mutabul • Hummus Beirut • Sayadieh Fried Fish with Rice

Indian Selection

- Butter Chicken
- Dal Tadka
- Biryani Rice
- Naan Cooked in Tandoori

Western Hot Cuisine

- Herb Roasted Baby Chicken Quarters
- BBQ Pulled Pork Shoulder

Thai Entrée

- Moo-Hong Braised Iberico Pork Belly in The Style of Phuket
- Pla Jian Takrai Wok-Fried Grouper with Lemon Grass and Chili
- Geang Khiew Kwan Phak Organic Thai Vegetable in Green Curry
- Shrimp & Chicken Pad Thai with Sprouts & Tamarind
- 5 Spiced Duck with Hoisin
- Thai Style Fried Chicken
- Steamed Jasmine Rice

Desserts

- Seasonal Fresh Fruit
- White Chocolate Mousse Cake
- Strawberry Parfait with Citrus Curd
- Profiteroles
- Coconut Ice Cream with Thai Condiments
- Assorted Macaroons
- Cookie Jars
- Tropical Fruit Tarts

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