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

Dive into a World of Culinary Nelights

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

MON International & THU Madness

TUE Thailand Farm & SAT to Table

WED Family Night

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.



@pullmankaronbeach





AILS



Khun Ta Farms Beef & Going Green Local Thailand Farming
THB 1,399 ++ Per Person

Soup Station

- Tom Yum Soup
- Creamy Pumpkin Soup

Bread Selection

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

Organic Salad Bar with Living Pea Tendrils

Three Types of Baby Lettuce, Carrots, Cucumber, Baby Tomato, Olives, Crumbled Fete Cheese, Boiled Eggs, Crumbled Blue Cheese, Italian Vinaigrette, Ranch dressing, Green Goddess Dressing, 1000 Island Dressing

- Spicy Beef Roll with cucumber and Avocado
- Seabass & with Yellowfin tuna Sashimi
- Chilled Shrimp Cocktail

Charcuterie

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

Window Counter

Bacon & Jalapeno Pizza, Spring Rolls, Vegetarian Samosa, Sauce Station

Carving Station

- · Porchetta Carving with pork Gravy
- Slow Roasted Beef Brisket

Live Pasta Counter

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

Thai Farmed & Fished Live Grill

- Angus Beef Tenderloin
- Angus Grain Fed Beef Sirloin
- Black Angus Beef Ribeye
- Phuket Made Italian Sausage
- Salmon Trout Filet
- Khun Pork Chops
- Grilled Tiger Prawns
- Live Grilled Lamb Burgers
- Thai Seafood Noodle Bar with Two Broths



Tuesday & Saturday Thailand Farm to Table

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Eastern & Russian Delicacies

Chilled

- Oliver Salad
- Crab StickSalad with Boiled Egg
- Vinaigrette Salad

Entrée

- · Assorted Sashlik Beef & Pork Kebab
- Beef Pelmeni Dumplings
- · Grilled Kubasa Sausage
- Chebureki Thin Layer of Dough and Seasoned Ground Meat Filling
- · Chicken Kiev with French Butter

Middle East

- Mutabul
- Hummus Beiruti
- Shish Barak Beef Dumplings in Yoghurt
- Chilled Mezze Selection

Indian Selection

- Butter Chicken
- Paneer Tikka
- Biryani Rice
- Naan Cooked in Tandoori

Hot Food

- BBQ Polled Pork Shoulder
- Buttermilk Fried Chicken
- Baked Broccoli in Gruyere Bechamel
- Potato Gratin with Aged Parmesan
- Steamed Vegetables
- Fried Rice with Chinese Sausage
- Chicken & Shrimp Pad Thai with Bean Sprouts & Peanuts

Desserts

- Seasonal Fresh Fruit
- White Chocolate Mousse Cake
- Live Cooking Banana Foster
- Strawberry Parfait with Citrus Curd
- Profiteroles
- Ice Cream Carte