

黄金周特别

Golden Week 2nd -10th OCTOBER 2025 | 6:00 PM - 9:30 PM | AT SAILS RESTAURANT Theme Nights Buffet

∙Sunday

Pan-Asian BBQ

Monday Thailand Farm to Table

Tuesday Italian Night (with K

Wednesday Phuket Seafood BBQ

Thursday

American Family BBQ

Friday
Italian Night (with R

Saturday Phuket Seafood 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.



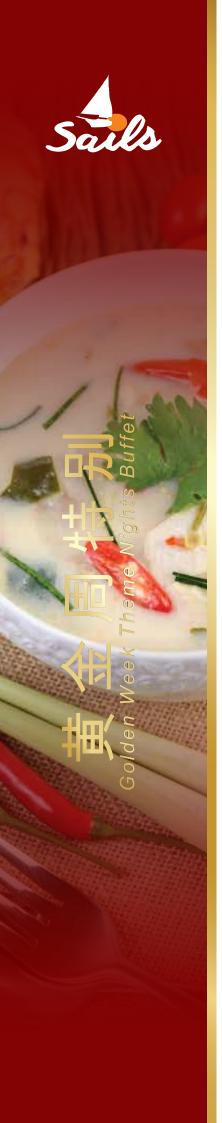
SIGN UP FOR FREE NOW!

@pullmankaronbeach



pullman

1,190 THB



Monday Thailand Farm to Table Thai Beers (Singha, Chang, Leo) Buy 1 Get 1 Free

THB1.190++ Per Person

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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Thailand Farm to Table Menu Thai Beers (Singha, Chang, Leo) Buy 1 Get 1 Free THE 1 100 11 To Table Menu The 100 11 To Tab

THB1.190++ Per Person

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 (V)

Phad Phak Boong

Sauteed Morning Glory with Oyster & Soya Sauce (V)

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

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