









THB 888++ PER PERSON

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PHUKET VEGETARIAN FESTIVAL 15T - 13TH OCTOBER 2024



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APPETIZERS

Chor Muang

Royal Dumplings with Preserved Radish & Peanut

This dish features dumplings filled with a mixture of preserved radish and peanuts. "Chor Muang" likely refers to the shape or style of the dumpling, possibly indicating a royal or elegant presentation.

Crispy Phuke<mark>t Straw Mushrooms with Red Chili Sauc</mark>e

This appetizer highlights the unique texture of Phuket straw mushrooms, which are deep-fried until crispy and served with a spicy red chili sauce for a contrast of flavors.

SOUP

Tom Jeed Phak Kad

Clear Soup with Shitake Mushroom & Thai Herbs

A light and refreshing broth featuring the earthy flavor of Shitake mushrooms and a blend of aromatic Thai herbs. "Tom Jeed" likely refers to the clear soup

Main Course

Pad Kralampli

Vegan Plant Based beef and Holy Basil Stir Fry

A creative vegan take on a classic Thai stir-fry. The "plant-based beef" is likely a meat alternative made from soy or other plant proteins, stir-fried with holy basil for a spicy and fragrant dish.

Kang Keaw Wan Fak khiao

Thai Green Curry with Winter Melon

creamy and flavorful green curry featuring winter melon as a main ingredient. Winter melon is a mild-flavored vegetable that absorbs the rich curry sauce well.

Pad Phrik Kang Tofu

Stir Fry Tofu, Long Bean with Red Curry Paste

A stir-fried dish combining tofu and long beans with a base of red curry paste. This offers a spicy and savory combination of textures and flavors.

Dessert

Khanom Tom Rice Flour Dumpling with Coconut

A classic Thai dessert featuring soft rice flour dumplings served with a sweet coconut-based sauce. This is a popular and comforting end to a meal.

