



\$THAINIGHT\$

Thai Four Regional Cuisines Buffet Every Monday : 06.00 pm. - 09.30 pm.

Southern Thai cuisine

Southern Style Prawn Fritters (Live Station)
Paco Fern Coconut Milk with Dried Shrimp
Thai Spicy Mango Salad with Crispy Fish
Crabmeat Curry with Fermented Rice Noodle.

Northern Thai cuisine

Sai Oua (Northern Thai Sausage)
Leaf-Wrapped One-Bite Appetizer (Miang Kham)
Nam Prik Ong (Dip of Northern Thai Pork and Tomato)
Chicken Khao Soi (Northern Thai Chicken Curry Noodles) Live Station

Northeastern Thai Cuisine

Chicken Salad (Northeastern Style)
Northeastern Thai Hot and Sour Beef Soup
Papaya Salad (Live Station)
Spicy Grilled Chicken with Sticky Rice

Central Region Thai Cuisine TOM YUM GOONG

Phad – Thai (Live Station)
Deep-Fried Fish with Tamarind Sauce
Fried Rice with Green Curry Chicken
Jasmine Rice

Salad Bar with Condiment

Corn, Onion, Shallots, Corn, Cucumbers, Cherry Tomatoes, Bell Peppers, Broccoli, Hydroponic Lettuce, Beetroot, Cauliflower with Condiment & Dressing

Dessert

Multi-Flavored Mini Cake Banana in Coconut Milk Thai Dessert Nipa Palm Dessert (Khanom Jaak) Seasonal Fruits



