



## THAI BUFFET MENUS

### (A)

#### - Appetizers -

**Larb Moo** - Spicy minced pork salad Esan style

**Yum Gai Yang** - BBQ grilled chicken with salad

**Goong Hom Pha** - Crispy shrimp in blankets with sweet chili dipping sauce

**Yum Woonsen Ruam Mit** - Spicy mung bean glass noodle salad with pork & Samui seafood

#### - Soup Of The Moment -

**Tom Kah Kai** - Chicken & local mushrooms in coconut & galangal infused cream soup

#### - Main Course -

**Gaeng Phed Ped Yang** - Roasted duck in red curry with coconut milk, pineapple, lychee & basil leaves

**Priew Wan Goong** - Stir fried shrimp with vegetables & fruit in a special sweet & sour sauce

**Kaprow Moo** - Finely diced wok fried pork with garlic, fresh chili & Thai holy basil

**Pad Pak Rum** - Stir fried mixed vegetables

**Kaow Suay Kub Kaow Glong** - Steamed jasmine rice & brown rice

#### - Dessert -

**Tun Tim Krob Kub I Tim Vanilla** - Crispy water chestnut in coconut milk with vanilla ice cream

**Kanom Thai Ruam** - Assorted Thai puddings

**I Tim Mamuang** - Mango ice cream



**(B)**

**- Appetizers -**

*Sai Oua - Spicy Chiang Mai pork sausage*

*Gai Hor Bai Tuey - Marinated chicken wrapped with pandanus leaves*

*Po Pia Tod - Vegetable spring rolls with tamarind & plum sauce (v)*

*Yam Som-O Gai - Spicy Thai pomelo salad with BBQ chicken*

*Yam Neua Yang - Grilled imported Australian beef with spicy cucumber, tomato, & onion salad*

*Yum Hua Plee - Banana blossom salad of pork & shrimps with roasted chili dressing*

**- Soup Of The Moment -**

*Tom Kah Kai - Chicken & local mushrooms in coconut & galangal infused cream soup*

**- Live Action From The Wok -**

*Phad Thai Goong - Fried noodles with vegetables, bean sprouts, coriander & prawns*

**- On The Chopping Block -**

*BBQ Duck & crispy pork belly with rice*

**- From The Wok & The Hot Pot -**

*Geng Kiew Wan Gai - Famous Thai green curry with chicken*

*Kaprow Moo - Finely diced wok fried pork with garlic, fresh chili & Thai holy basil*

*Goong Pad Med Mamuang Himmaphan - Wok fried shrimp with bell peppers, scallions & cashew nuts*

*Plar Tun Tim Sarm Rod - Fried ruby fish with three flavour sauce*

*Pad Pak Rum - Stir fried mixed vegetables*

*Kaow Suay Kub Kaow Glong - Steamed jasmine rice & brown rice*

**- Desserts -**

*Samui island tropical fruits*

*Tun Tim Krob Kub I Tim Vanilla - Crispy water chestnut in coconut milk with vanilla ice cream*

*Khaw Niew Mamuang - Local sweet yellow mango with sticky rice & coconut custard*

*I Tim Vanilla - Vanilla ice cream*