Thai Buffet 1A (420 THB)

Appetizer
Crispy Rice Cake with Minced Pork
Clown Knife Fish Cake

Soup
Chicken in Coconut Milk (Tom Kha Kai)

Main Dish
Stir-Fried Chicken with Garlic and Pepper
Southern Sour Curry with Tilapia Fish
Stir-Fried Mixed Vegetable (Veg)
Steamed Jasmine Rice

Dessert
Black Glass Jelly and Palm Seed with Brown Sugar Syrup (Veg)
Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 1B (420 THB)

Appetizer
Crispy Vermicelli with Herbs
Pork Drizzled with Lime & Garlic and Fresh Chinese Kale

Soup
Clear Soup with Tofu and Minced Chicken

Main Dish
Stir-Fried Chicken with Cashew Nuts
Green Curry with Shrimp
Stir-Fried Chinese Cabbage with Tofu (Veg)
Steamed Jasmine Rice

Desserts
Red Bean in Syrup (Veg)
Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 1C Halal (420 THB)

Appetizer
Papaya Salad
Grilled Beef with Chimichurri Sauce

Soup
Clear Soup with Tofu and Seaweed (Veg)

Main Dish
Stir-Fried Tilapia Fish with Sweet & Sour Sauce
Yellow Curry with Chicken
Stir-Fried Eggplant with Sweet Basil, Minced Chicken, and Shrimp
Steamed Jasmine Rice

Desserts
Coconut Jelly (Woon Ma Prao) (Veg)
Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 1D Halal (420 THB)

**Appetizer**
- Lemongrass Flavored Salad with Chicken
- Deep Fried Minced Chicken and Shrimp on Toast

**Soup**
- Clear Soup with Chicken and Vermicelli Stuffed Bitter Cucumber

**Main Dish**
- Stir-fried Tilapia Fish with Garlic and Sweet Chili Pepper and Onion
- Stir-Fried Beef with Fresh Ginger and Mushrooms
- Stir-Fried Cauliflower, Carrots, and Mushroom with Oyster Sauce
- Steamed Jasmine Rice

**Desserts**
- Black Glass Jelly and Palm Seed with Brown Sugar Syrup (Veg)
- Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 2A (480 THB)

Appetizers
- Spicy Chicken Salad in Ice Burg Lettuce
- Grilled Pork with Chili Sauce

Soup
- Clear Soup with Potato and Onion (Veg)

Main Dish
- Deep fried Chicken Wing with Fish Sauce
- Stir-Fried Beef with Black Mushroom with Oyster Sauce
- Red Curry with Pumpkin (Veg)
- Stir-Fried Fish with Ginger and Mushrooms
- Steamed Jasmine Rice & Red Cargo Rice

Desserts
- Rice Jelly in Coconut Milk (Lod-Chong) (Veg)
- Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 2B (480 THB)

Appetizers
- Spicy Vermicelli Salad with Seafood
- Grilled Shrimp with Lemongrass Skewers

Soup
- Clear Cumin Soup with Chicken

Main Dish
- Brown Soup with Egg and Tofu (Kai-Pa-Loa) (Veg)
- Deep-fried Chicken Wing with Fish Sauce
- Yellow Pork Curry with Onion and Potatoes
- Stir-Fried Fresh Snow Pea with Carrot (Veg)
- Steamed Jasmine Rice & Germinated Brown Rice (GABA Rice)

Desserts
- Sticky Rice with Egg Custard (Veg)
- Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 2C Halal (480 THB)

Appetizers
Fresh Spring Rolls (Veg)
Roasted Chicken Wrapped with Pandan Leaves

Soup
Spicy and Sour Soup with Mixed Mushroom (Veg)

Main Dish
Brown Soup with Eggs, Tofu and Chicken Wings (Kai-Pa-Loa) (Veg)
Chicken Breast in Chinese Gravy and Hong Kong Kale
Green Curry with Clown Knife Fish Ball
Stir-Fried White Cabbage with Egg (Veg)
Steamed Jasmine Rice & Red Cargo Rice

Desserts
Steamed Rice Pudding with Coconut Glazed (Veg)
Seasonal Fruits

Soft Drinks and Drinking Water
Thai Buffet 2D Halal (480 THB)

**Appetizers**
- Rice Paper Stuffed Minced Chicken
- Shrimp Cake

**Soup**
- Clear Thai Herb Soup with Tofu (Veg)

**Main Dish**
- Stir-Fried Roasted Duck with Thai Basil
- Mix Vegetable and Shrimp with Thai Herb Soup
- Red Curry with Chicken and Pumpkin
- Stir-Fried Young Coconut Shoot with Shitake Mushroom (Veg)
- Steamed Jasmine Rice & Germinated Brown Rice (GABA Rice)

**Desserts**
- Steamed Sticky Rice with Black Bean and Banana (Veg)
- Seasonal Fruits

Soft Drinks and Drinking Water
### Thai Buffet 3A (550 THB)

**Appetizers**
- Rice Paper Stuffed Minced Shrimp (Kung Hom Pha)
- Thai Style Calamari with Tatar Sauce
- Fried Chicken Wings with Fish Sauce

**Soup**
- Spicy and Sour Soup with Shrimp

**Main Dish**
- Grilled Pork Kurobuta with Spicy Thai Sauce
- Stir-Fried Benja Chicken with Cashew Nuts
- Stir-Fried Prawns in Taiwanese Style
- Green Curry with Braised Angus Beef
- Stir-Fried Asparagus with Shitake Mushroom (Veg)
- Stir-Fried Egg Plant (Veg)

**Noodles**
- Spicy Stir-Fried Flat Noodle with Seafood and Basil (Shrimp and Squid)

**Desserts**
- Sticky Rice with Red Bean in Coconut Milk (Veg)
- Steamed Sweet Potato topped Coconut Pudding (Veg)
- Seasonal Fruits

**Rice**
- Steamed Jasmine Rice & Red Cargo Rice

**Drinks**
- Soft Drink and Drinking Water
- Herbal Juice
Thai Buffet 3B (550 THB)

**Appetizers**
- Fresh Vegetable Rice Wraps (Vietnamese Chicken Sausage, Mixed Vegetable)
- Herbed Minced Chicken and Sweet Corn in Pastry Shells
- Deep-Fried Sun-Dried Beef

**Soup**
- Chinese Soup with Fish Ball

**Main Dish**
- Grilled Pork Kurobuta with Spicy Thai Sauce
- Stir-Fried Squid with Salty Egg
- Roasted Duck with Red Curry
- Red Curry Snapper Choo Chee Style
- Stir-Fried Broccoli and Shiitake Mushroom in Soy Sauce (Veg)
- Stir-Fried Mixed Mushroom (3 Type of Mushroom) (Veg)

**Fried Rice**
- Shrimp Paste Fried Rice
- Steamed Jasmine Rice & Germinated Brown Rice (GABA Rice)

**Desserts**
- Rice Ball with Black Bean in Coconut Milk (Veg)
- Rice Pudding in Coconut Milk (Veg)
- Seasonal Fruits
- Soft Drink and Drinking Water
- Herbal Juice
Thai Buffet 3C Halal (550 THB)

**Appetizers**
- Crispy Rice Cake with Shrimp and Minced Chicken
- Thai Style Dumplings with Chicken (H room)
- Fish Cake

**Soup**
- Spicy and Sour Soup with Sea Bass

**Main Dish**
- Stir-Fried Beef with Black Bean Garlic Sauce
- Stir-Fried Squid with Salty Egg
- Spicy Thai Herb Soup with Minced Beef
- Stir-Fried Prawns in Taiwanese Style
- Stir-Fried Asparagus with Shitake Mushroom (Veg)
- Four Kinds of Vegetable in Chinese Gravy Sauce (Veg)

**Fried Rice**
- Stir-Fried Flat Noodle with Chicken Breast
- Steamed Jasmine Rice & Rice Berry

**Desserts**
- Steamed Sweet Potato topped Coconut Pudding (Veg)
- Rice Pudding in Coconut Milk (Kao neaw pieak) (Veg)
- Seasonal Fruits
- Soft Drink and Drinking Water
- Herbal Juice
Thai Buffet 3D Halal (550 THB)

**Appetizers**
- Savory Leaf Wraps (Miang Kham)
- Deep-Fried Sun-Dried Beef
- Steamed Thai Dumplings with Chicken

**Soup**
- Clear Soup with Tofu Stuffed with Chicken

**Main Dish**
- Roasted Duck with Red Curry
- Green Curry with Braised Angus Beef
- Spicy Thai Herb Soup with Squid
- Stir-Fried Snapper Fish with Yellow Curry in Southern Style
- Stir-Fried Broccoli and Shiitake Mushroom in Soy Sauce
- Stir-Fried Eggplant

**Fried Noodle**
- Korat's Stir-Fried Rice Noodle with Chicken Breast

**Desserts**
- Steamed Sweet Potato topped Coconut Pudding (Veg)
- Sticky Rice with Red Bean in Coconut Milk (Veg)

**Seasonal Fruits**
- Soft Drink and Drinking Water
- Herbal Juice
Thai Buffet 4A (640 THB)

**Appetizers**
- Grilled Prawn with Tropical Salsa
- Beef Satay Skewer with Peanut Sauce
- Steamed Thai Dumplings with Crab Meat & Chicken
- Deep Fried Wanton with Prawn and Sweet Chili Sauce

**Soup**
- Spicy and Sour Soup with Soft Bone Pork
- Clear Soup with Braised Pork Ribs, Bamboo Lining and Mushroom

**Main Dish**
- Stir-Fried Benja Chicken Tender with Chili Paste
- Stir-Fried Angus Beef with Black Pepper
- Stir-Fried Sea Bass with Fresh Chili and Garlic
- Roasted Duck
- Green Curry with Kurobuta Pork
- Stir-Fried Bok Choy with Tofu and Soy Sauce (Veg)
- Mixed Mushrooms with Glazed Soy Sauce (Veg)

**Fried Noodle**
- Tom Yam Fried Rice with Shrimp
- Stir-Fried Rice Noodle with Shrimp (Pad Thai)
- Steamed Jasmine Rice & Red Cargo Rice

**Desserts**
- Sticky rice with Sweet Mango (Veg)
- Black Sesame Dumpling in Ginger Tea (Veg)
- Seasonal Fruits

**Drinks**
- Soft Drink and Drinking Water
  - 100% Juice
  - 2 Kinds of Herbal Juice
Thai Buffet 4B (640 THB)

Appetizers
Deep Fried Onion Ring with Tar-Tar Sauce
Steamed Minced Shrimp and Chinese Sausage Wrapped with Egg Sheet / Kalawek Sod See
Grilled Beef, Chicken Skewers served with Peanut Sauce
Deep Fried Bread with Shrimp Spread

Soup
Spicy and Sour Soup with Mixed Seafood / Tom Yum Talay
Clear Soup with Braised Pork Ribs, Bamboo Lining and Mushroom

Main Dish
Stir-Fried Benja Chicken Tender with Chili Paste
Stir-Fried Sea Bass with Fresh Chili and Garlic
Red Curry with Duck and Pineapple
Stir-Fried River Prawn with Curry Powder
Stewed Beef
Stir-Fried Bok Choy with Tofu and Soy Sauce / Veg
Mixed Mushrooms with Glazed Soy Sauce / Veg

Fried Noodle
Fried Rice with Chinese Black Olives and Chicken Sausage
Stir-Fried Rice Noodle with Shrimp / Pad Thai
Jasmin Rice & Germinated Brown Rice

Desserts
Sticky Rice with Sweet Mango / Veg
Assorted Thai Dessert / Veg
Seasonal Fruits
Soft Drink and Drinking Water
100% Juice
2 Kinds of Herbal Juice
Thai Buffet 4C Halal (640 THB)

**Appetizers**
- Spicy Seafood Salad
- Savory Crab Meat Minced Chicken and Garlic
- Beef Satay Skewer with Peanut Sauce
- Deep-Fried Prawn served with Plum Sauce

**Soup**
- Clear Soup with Braised Chicken Wings, Bamboo Lining and Mushroom
- Spicy and Sour Soup with Liver Prawn (Tom Yum Goong Mae Naam)

**Main Dish**
- Stir-Fried Benja Chicken Tender with Chili Paste
- Stir-Fried Sea Bass with Fresh Chili and Garlic
- Green Curry with Kurabuta Pork
- Red Curry with Prawn Choo Chee Style
- Stir-Fried Beef with Garlic, Sweet Chili Pepper, Onion and Pepper
- Stir-Fried Bok Choy with Tofu and Soy Sauce (Veg)
- Mixed Mushrooms with Glazed Soy Sauce (Veg)

**Fried Noodle**
- Thai Green Curry Paste Fried Rice with Beef
- Stir-Fried Rice Noodle with Shrimp (Pad Thai)
- Jasmin Rice & Rice Berry

**Desserts**
- Sticky rice with Sweet Mango (Veg)
- Black Sesame Dumpling in Ginger Tea (Veg)
- Seasonal Fruits
- Soft Drink and Drinking Water
  - 100% Juice
  - 2 Kinds of Herbal Juice
Thai Buffet 4D Halal (640 THB)

Appetizers
Steamed Minced Shrimp and Chinese Sausage Wrapped with Egg Sheet (Kalawek Sod See)
Crispy Catfish Salad
Steamed Thai Dumplings with Crab Meat & Chicken
Deep-Fried Wanton with Prawn and Sweet Chili Sauce

Soup
Clear Soup with Braised Chicken Wings, Bamboo Lining and Mushroom
Spicy Soup with Mixed Vegetable and Shrimp (Gaeng Lieng Goong Sod)

Main Dish
Stir-Fried Benja Chicken Tender with Chili Paste
Stir-Fried Angus Beef with Black Pepper
Thai Style Steamed Sea Bass with Garlic & Lime Juice
Southern Curry with Prawn and Betel Leave
Red Curry with Duck and Pineapple
Stir-Fried Bok Choy with Tofu and Soy Sauce (Veg)
Mixed Mushrooms with Glazed Soy Sauce (Veg)

Fried Noodle
Chili Paste Fried Rice with Shrimp (Khao Pad Tom Yum Goong)
Stir-Fried Rice Noodle with Shrimp (Pad Thai)
Steamed Jasmine Rice & Red Cargo Rice

Desserts
Sticky rice with Sweet Mango (Veg)
Assorted Thai Dessert (Veg)
Seasonal Fruits

Soft Drink and Drinking Water
100% Juice
2 Kinds of Herbal Juice
Thai Buffet Vegetarian A (470 THB)

**Appetizer**
- Pomelo Salad flavored with Lime Juice
- Deep Fried Vegetarian Spring Rolls

**Soup**
- Clear Soup with Chinese Cabbage and Shiitake Mushroom

**Main Dish**
- Stir-Fried Tofu Chinese Style
- Stir-Fried Glass Noodle with Eggs
- Green Curry with Mixed Vegetables
- Stir-fried Angled Gourd with Eggs
- Vegetarian Moroheiya Noodle with Chili Paste

**Dessert**
- Steamed Jasmine Rice

- Steamed Rice Pudding with Coconut Glazed (Veg)
- Seasonal Fruits

**Soft Drink and Drinking Water**
- Herbal Juice
Thai Buffet Vegetarian B (470 THB)

Appetizer
Eggplant Salad
Deep Fried Chinese Tofu served with Satay Sauce

Soup
Mixed Vegetable in Coconut Soup

Main Dish
Stir-Fried Hong Kong Kale with Shiitake Mushroom
Stir-Fried Long Bean with Soy Protein
Red Curry with Tofu and Potatoes (Massamun)
Stir-Fried Bitter Gourd with Eggs
Vegetarian Vermicelli with Tofu Sheet, Fried Tofu, and White Tofu

Steamed Jasmine Rice

Dessert
Sticky Rice with Egg Custard (Veg)
Seasonal Fruits

Soft Drink and Drinking Water
Herbal Juice
Terms and Conditions

Minimum lead time: Three (3) official working days in advance.
Minimum order of 20 pax

Cancellation of the entire order within three (3) official working days in advance: 20% of total ordering cost
Cancellation of the entire order within two (2) official working days in advance: 30% of total ordering cost

Change in volume (increase/decrease) within three (3) official working days in advance: 20% of total ordering cost
Change in volume (increase/decrease) within two (2) official working days in advance: 30% of total ordering cost