

## MEETING PACKAGE - THAI BUFFET MENU

Minimum 30 Persons

- Menu confirmation 7 working days prior to the event for Thai Cuisine and 10 working days for western cuisine

### THAI APPETIZERS: Select 1 item

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|--------------------------------------------------------------------------------------------|------------------------------|
| <input type="checkbox"/> Crisp Fried Vegetarian Spring Roll                                | (ปอเปี๊ยะเจทอด)              |
| <input type="checkbox"/> Deep Fried Golden Money Bag                                       | (ถุงทอง)                     |
| <input type="checkbox"/> Red & Green Curried Fish Dumpling, Sweet & Sour Cucumber Relish   | (ทอดมันปลา)                  |
| <input type="checkbox"/> Deep Fired Spicy Pork Dumplings with Crushed Dried Rice and Herbs | (ลาบหมูทอด)                  |
| <input type="checkbox"/> Deep Fired Marinated Pork Lemongrass                              | (หมูทอดตะไคร้)               |
| <input type="checkbox"/> Spicy Mung Bean Noodle Salad with Squid & Pork                    | (ยำวุ้นเส้นปลาหมึกและหมูสับ) |
| <input type="checkbox"/> Wing Bean Salad with Shrimp and Roasted Coconut                   | (ยำถั่วงอกกับกุ้งแห้ง)       |
| <input type="checkbox"/> Spicy Green Papaya Salad, Thai Style                              | (ส้มตำไทย)                   |
| <input type="checkbox"/> Spicy Green Papaya Salad with Salted Egg                          | (ส้มตำไข่เค็ม)               |
| <input type="checkbox"/> Spicy Sour Fruit Salad, "Som Tom Style"                           | (ส้มตำผลไม้)                 |
| <input type="checkbox"/> Spicy Minced Chicken Salad "Isarn Style"                          | (ลาบไก่)                     |
| <input type="checkbox"/> Spicy Minced Pork Salad "Isarn Style"                             | (ลาบหมู)                     |
| <input type="checkbox"/> Spicy Minced Beef Salad "Isarn Style"                             | (ลาบเนื้อ)                   |
| <input type="checkbox"/> Spicy Grilled Beef Salad                                          | (ยำเนื้อย่าง)                |
| <input type="checkbox"/> Spicy Grilled Pork Salad                                          | (ยำหมูย่าง)                  |
| <input type="checkbox"/> Spicy Grilled Chicken Salad                                       | (ยำไก่ย่าง)                  |
| <input type="checkbox"/> Crisp Fried Spicy Green Papaya Salad                              | (ยำส้มตำทอด)                 |

## THAI SOUP : Select 1 item

- |                                                                                         |                       |
|-----------------------------------------------------------------------------------------|-----------------------|
| <input type="checkbox"/> Spicy-Sour Lemongrass Soup with Shrimp                         | (ต้มยำกุ้ง)           |
| <input type="checkbox"/> Spicy Coconut and Chicken Soup with Galangal and Chile Oil     | (ต้มยำไก่)            |
| <input type="checkbox"/> Stuffed Cucumber with Minced Pork and Prawns in Clear Broth    | (แกงจืดแตงกวายัดไส้)  |
| <input type="checkbox"/> Crisp-Smoked Fish with Tamarind and Dried Chiles               | (ต้มโคล้งปลากรอบ)     |
| <input type="checkbox"/> Minced Pork with Seaweed in Clear Broth                        | (แกงจืดสาหร่ายหมูสับ) |
| <input type="checkbox"/> Spicy Seafood Clear Soup with Holy Basil & Red Chiles          | (ต้มยำโป๊ะแตกทะเล)    |
| <input type="checkbox"/> Spicy Pork Spareribs with Lemongrass, Lemon, Chilies and Herbs | (ต้มแซ่บซี่โครงหมู)   |

## STIR FRY : Select 1 item

- |                                                                                         |                                |
|-----------------------------------------------------------------------------------------|--------------------------------|
| <input type="checkbox"/> Stir Fried Chicken with Hot Basil Leaves, Garlic and Chiles    | (ผัดกระเพราไก่)                |
| <input type="checkbox"/> Stir Fried Pork with Hot Basil Leaves, Garlic and Chiles       | (ผัดกระเพราหมู)                |
| <input type="checkbox"/> Stir Fried Beef with Hot Basil Leaves, Garlic and Chiles       | (ผัดกระเพราเนื้อ)              |
| <input type="checkbox"/> Stir Fried Kale Greens with Garlic and Crispy Pork             | (ผัดคะน้าหมูกรอบ)              |
| <input type="checkbox"/> Stir Fried Kale Greens with Garlic and Sated Fish              | (ผัดคะน้าปลาเค็ม)              |
| <input type="checkbox"/> Stir Fried Chicken with Ginger and Oyster Sauce                | (ไก่ผัดขิง)                    |
| <input type="checkbox"/> Stir Fried Fish with Ginger and Oyster Sauce                   | (ปลาผัดขิง)                    |
| <input type="checkbox"/> Crispy Fried White Fish Fillet with Spicy-Sweet Curry Paste    | (ปลาราดพริก)                   |
| <input type="checkbox"/> Stir Fried Beef with Garlic and Black Pepper                   | (เนื้อผัดกระเทียมพริกไทยดำ)    |
| <input type="checkbox"/> Stir Fried Fish with Garlic and Black Pepper                   | (ปลาผัดกระเทียมพริกไทยดำ)      |
| <input type="checkbox"/> Stir Fried Beef Strips with Black Pepper Sauce                 | (เนื้อผัดพริกไทยดำน้ำมันหอย)   |
| <input type="checkbox"/> Stir Fried Asparagus with Prawns and Oyster Sauce              | (กุ้งผัดหน่อไม้ฝรั่งน้ำมันหอย) |
| <input type="checkbox"/> Stir Fried White Fish Fillet with Thai Celery and Oyster Sauce | (ปลาผัดคื่นชै)                 |
| <input type="checkbox"/> Stir Fried Chicken with Cashew Nut and Dried Chile             | (ไก่ผัดเม็ดมะม่วงหิมพานต์)     |

## CURRY : Select 1 item

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|-------------------------------------------------------------------------------------------------|---------------------|
| <input type="checkbox"/> Spicy Orange Fish Curry with Thai Omelet                               | (แกงส้มไข่เจียวหอม) |
| <input type="checkbox"/> Dry Red Coconut Curry with Chicken, Coconut Cream and Kaffir Lime Leaf | (พะแนงไก่)          |
| <input type="checkbox"/> Dry Red Coconut Curry with Pork, Coconut Cream and Kaffir Lime Leaf    | (พะแนงหมู)          |
| <input type="checkbox"/> Dry Red Coconut Curry with Beef, Coconut Cream and Kaffir Lime Leaf    | (พะแนงเนื้อ)        |
| <input type="checkbox"/> Muslim Beef Curry with Cinnamon and Star Anise                         | (แกงมัสมั่นเนื้อ)   |
| <input type="checkbox"/> Green Curry with Chicken, Sweet Basil and Coconut Milk                 | (แกงเขียวหวานไก่)   |
| <input type="checkbox"/> Green Curry with Pork, Sweet Basil and Coconut Milk                    | (แกงเขียวหวานหมู)   |
| <input type="checkbox"/> Spicy Jungle Curry with Chicken, without Coconut Milk                  | (แกงป่าไก่)         |

**ONE DISH ITEM : Select 1 item**

- Stir Fried Rice with Seafood
- Baked Curry Rice with Korat Chinese Sausage, Shrimps and Pineapple
- Stir Fried Mung Bean Noodles with Prawns and Tamarind-Chile Sauce
- Stir Fried Korat Noodles with Pork
- Stir Fried Mung Bean Noodles with Shredded Pork and Egg
- Stir Fried Spaghetti with Chicken, Garlic, Chili and Hot Basil
- Hokien Style Egg Noodle with Red Pork, Prawn, Squid and Chinese Lettuce

(ข้าวผัดทะเล)  
(ข้าวอบสับประรด)  
(ผัดทูน่าเส้นกึ่งสด)  
(ผัดหมี่โคราช)  
(ผัดวุ้นเส้นหมูกับไก่)  
(ผัดซีเม้าไก่)  
(ผัดหมี่ฮกเกี้ยน)

**THAI VEGETABLES : Select 1 item**

- Wok Fried Seasonal Vegetables
- Wok Fried "Bok Choy" in Oyster Sauce
- Wok Fried Kale Leaf with Garlic and Oyster Sauce
- Wok Fried Broccoli and Cauliflower with Oyster Sauce
- Wok Fried Chayote Squash Sprouts with Ginger and Oyster Sauce
- Wok Fried Thai Spinach with Black Pepper and Oyster Sauce
- Wok Fried Young Kale with Oyster Sauce

(ผัดผักรวมมิตร)  
(ผัดบอกชอยน้ำมันหอย)  
(ผัดคะน้ากระเทียมน้ำมันหอย)  
(ผัดบร็อคโคลี่ดอกกะหล่ำน้ำมันหอย)  
(ผัดยอดมะระหวานน้ำมันหอย)  
(ผัดผักโขมพริกไทยดำน้ำมันหอย)  
(ผัดคะน้าฮ่องกงน้ำมันหอย)

**Steamed Jasmine Rice** *(Complimentary)*

**THAI DESSERTS : Select 2 items**

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|-------------------------------------------------------------------------------------------------------|------------------------|
| <input type="checkbox"/> Boiled Banana in Coconut Milk                                                | (กล้วยบวชชี)           |
| <input type="checkbox"/> Steamed Coconut Custard in Pumpkin                                           | (สังขยาฟักทอง)         |
| <input type="checkbox"/> Pastel Colored Vermicelli Noodles in Jasmine Essence Coconut Milk            | (สลัด)                 |
| <input type="checkbox"/> Pandanus Rice Flour Noodles in Candle Smoked Coconut Milk                    | (ลอดช่อง)              |
| <input type="checkbox"/> Black Jelly grass with Shaved Ice and Syrup                                  | (เจลาทีน)              |
| <input type="checkbox"/> Tapioca Flour Coated, Salak Syrup Marinated Water Chest Nuts in Coconut Milk | (ทับทิมกรอบ)           |
| <input type="checkbox"/> Boiled Pumpkin with Coconut Milk                                             | (ฟักทองแกงบวด)         |
| <input type="checkbox"/> Old Fashioned Coconut Ice Cream, with Condiments                             | (ไอศกรีมกะทิสด)        |
| <input type="checkbox"/> Market Fresh Fruits                                                          | (ผลไม้รวม)             |
| <input type="checkbox"/> Banana & Sticky Rice Paste with Shredded Coconut                             | (ขนมกล้วย)             |
| <input type="checkbox"/> Steamed Egg Yolk & Flour Cake                                                | (ขนมตาล)               |
| <input type="checkbox"/> Coconut & Rice Flour Pudding with Taro Pieces                                | (ขนมตะโก้)             |
| <input type="checkbox"/> Coconut Cream Agar Jelly                                                     | (วุ้นกะทิ)             |
| <input type="checkbox"/> Young Coconut Water Agar Jelly                                               | (วุ้นน้ำมะพร้าว)       |
| <input type="checkbox"/> Candied Fruit Agar Jelly                                                     | (วุ้นผลไม้)            |
| <input type="checkbox"/> Glutinous Rice Roasted in Bamboo Joints                                      | (ข้าวหลาม)             |
| <input type="checkbox"/> Sweet Multi Layered Rice Flour Dessert                                       | (ขนมชั้น)              |
| <input type="checkbox"/> Sticky Rice with Egg Custard Topping                                         | (ข้าวเหนียวหน้าสังขยา) |
| <input type="checkbox"/> Shredded Coconut in Brown Sugar, Steamed & Wrapped in Banana Leaf            | (ขนมสอดไส้)            |
| <input type="checkbox"/> Sweet Sticky Rice Stuffed with Banana Wrapped in Banana Leaf with Bamboo Tie | (ข้าวต้มมัดไส้กล้วย)   |