

# **Thai Buffet Dinner**

## **Salad and Appetizer**

Mee krob (Thai vermicelli salad)

Yam yai (Thai seafood salad)

Laid lai (spicy minced chicken)

Spring roll with crabmeat and spicy basil

Dtam so moo (Thai style pomelo and prawn salad with peanut dressing)

Yam bpet yang (roast duck and lychee salad)

Yam het bpa (wild mushroom salad)

Pla neua sot (marinated beef salad)

Mixed green leaves, butter lettuce

## **Dressing and Condiments**

Spiced pepper dressing, balsamic dressing and Caesar dressing, capers, garlic crouton, grated parmesan cheese, bacon bits, semi-dried tomato, kalamata olive

## **Soup Station**

Geng jeut mapraow orn, (chicken coconut with shitake mushroom)

## **Main Dishes**

Plaa Raad Phrik, fried fish with chilli sauce

Kaphao Moo, pork fried with Thai basil

Khao Phad Kai, fried rice with chicken

Hoi malaeng puu bai horapha, mussels with Thai basil

Tor huu pat tua nork, bean curd stir fried with bean sprouts

Pat Thai, rice noodles with spices

## **Dessert**

Jackfruit sticky rice  
Wheat grass and ice jelly  
Coconut pudding  
Egg tart  
Kueh lapis  
Pumpkin custard  
Selection of fresh tropical fruits

**£85.00 per person**

## **Thai Set Menu**

### **Thai Assiette**

Laab kai – spiced minced chicken salad

Yang neua - Grilled beef

Som tam thai - Green papaya salad

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Tom yam kung - Hot and sour seafood soup

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Gaeng Phed Ped Yang - Grilled breast of duck with red chilli

The above served with wok fried vegetables and banana leaf of Jasmine rice

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Bangkok kaya cake

**£85.00 per person**