



HYATT REGENCY PHUKET RESORT
MEETING & EVENT MENUS



Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only.

INTERNATIONAL BUFFET LUNCH-MONDAY

- Quinoa Salad
- Yum Som O-Pomelo Salad with Prawn
- Chicken Fajita Salad
- Tom Kha Gai-Thai Coconut Chicken Soup
- "Tom Kha Gai" Thai Chicken Soup Enriched with Coconut Milk and Infused with Lemongrass, Galangal and Makrut Lime Leaves
- Assorted Bread and Butter
- Chicken Penang Curry
- Stir Fry fish with Tamarind Sauce
- Kra Pao Prawn
- Vegetable Fried Rice
- Aloo Gobi
- Dal Mkahni
- Jeera Pulao
- Dark Chocolate and Pecan Tart
- Tiramisu
- Matcha Éclair
- Rasgulla
- I Tim Kati-Coconut Ice Cream
- Assorted Tropical Fruits Bar
- Soft drinks, Drinking Water and Thai Tea
- Per Guest (inclusive in Meeting Package)

INTERNATIONAL BUFFET LUNCH-WEDNESDAY

INTERNATIONAL BUFFET LUNCH-TUESDAY

- Watermelon Feta
- Smoked Salmon Salad
- Seafood Salad, Roasted Peppers, Lemon Chili Dressing
- Tom Yam Prawn Soup
- Assorted Bread and Butter
- Grilled Fish with Caper Berry Sauce
- Sefood Penne Tomato Sauce
- Potato Gratin
- Lamb Masaman Curry
- Cashew Nut Chicken
- Jasmine Rice
- Chocolate Hazelnut Praline with Almond Frangipani
- Raspberry Panncatto
- Mango Passion Entrement
- Tiramisu Cake
- Bua Loy (Rice Ball in Coconut Milk)
- Assorted Tropical Fruits
- Soft Drinks, Drinking Water and Thai Tea
- Per Guest (inclusive in Meeting Package)

INTERNATIONAL BUFFET LUNCH – THURSDAY

Tuna Salad
Yum Woon Sen Goong -Glassnoodle Salad with Shrimp
Sweet Poatao Salad
Crème of Tomato
Assorted Bread and Butter
Butter Garlic Prawn
BBQ Chicken
Ratatouille
Chicken Curry
Paneer Matar
Yellow Dal Tadka
Veg Pulao
Coconut Crème Brulee
Mango Passion Entrement
De Constructed Black Forest
Thai Mango Sticky Rice
Gulab Jamun
Assorted Tropical Fruits Bar
Soft Drinks, Drinking Water and Thai Tea
Per Guest (inclusive in Meeting Package)

INTERNATIONAL BUFFET LUNCH – FRIDAY

Greek Salad
Som Tum-Spicy Green Papaya Salad, Dried Shrimp, Tomatoes and Peanuts
Banana Blossom-Sliced banana flowers tossed with Coconut and Tamarind Dressing. Finished w

Roasted Pumpkin with Broccoli, Pistachio and Sesame Seeds
Mixed Salad with Olive Oil and Vinegar Dressing
Tod Mun Goong- Crispy Prawn Cake with Sweet and Sour Sauce
Tom Yum Hed – Spicy and sour Mushroom Soup with lime, Galangal and Lemongrass
Stir Fried Chicken with Cashew Nuts
Pad See Ew Stir-fried Rice Noodle with Vegetables
Duck Red Curry
Green Curry with Fish Balls
Pad Pak Kana Moo Krob-Stir Fried Kailan and Crispy Pork
Seafood Fried Rice
Thai Mango Sticky Rice
Lime and Lemongrass Tart
Belgian Chocolate Cake
Pineapple Cheese Cake
Ice Cream Selection
Assorted Tropical Fruits Bar
Soft drinks, Drinking water and Thai Tea
Per Guest (inclusive in Meeting Package)

INTERNATIONAL BUFFET LUNCH – SATURDAY

Tomato Salad with Prawns
Roasted Pumpkin with Goat Cheese
Larb Gai -Spicy Minced Chicken Salad with Mint Leaves
Gai Tom Kamin - Chicken cooked in a Chicken and Turmeric Broth

Crème of Mushroom
Assorted Bread and Butter
Grilled Chicken with Roated Vegetables
Vegetable Lasagna
Saute Broccoli with Prawn
Gaeng Kheaw Wan Gai -Green Curry with Chicken
Sweet and Sour Fish
Vegetable Fried Rice
Peach Pie
Mango Sticky Rice
Coconut Pineapple Mousse Cake
Passion Fruits Crème Brulee
Tub Tim Krob- Thai Red Rubbies Dessert
Passion Fruits Crème Brulee
Assorted Tropical Fruits Bar
Soft drinks, Drinking water and Thai Tea
<i>Per Guest (inclusive in Meeting Package)</i>

Roasted Chicken with Garlic and Rosemary
Penne Pasta with Mushrooms Sauce
“Pla Yang Bai Toey” Grilled Seabass in Pandan Leaf
Moo Grob- Crispy Pork Belly
Pad Pak Boong -Stir-fried Morning Glory
Pineapple Fried Rice
Lemon Meringue Tart
Black Sticky Rice Pudding
Chao Kuai -Black Grass Jelly in Jasmine Syrup
Apple Strudel with Vanilla Sauce
Ice Cream Selection
Assorted Tropical Fruits Bar
Soft drinks, Drinking water and Thai Tea
International Buffet Lunch – Sunday Per Guest (inclusive in Meeting Package)
Spicy Glass Noodle Salad with Shrimps
Roast Chicken with Avocado and Corn
Breaded Bean Curd with Tamarind Peanut Sauce
Minestrone Soup with Basil Pesto
Assorted Bread and Butter
Dal Makhni
Aloo Dum
Kadhai Paneer
Matar Pulao
Grilled Fish with Caper Berry Sauce
Seafood Penne Tomato Sauce

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}Menu pricing may change based on availability and market conditions.

Ideal for smaller group (below 30 guests), our composed sharing lunches feature Chef's seasonal specialties including a salad/appetizer, soup, entrée, and dessert.

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy. Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only. Break packages served for up to 30 minutes.

MORNING COFFEE BREAK MON&FRI

APPLE JUICE

BANANA SMOOTHIE

CHICKEN SLIDERS

COFFEE AND TEA

COOKIES 2 TYPES (WITH 1 EGGLESS OPTION)

JALAPENO POPERS

ASSORTED FRUITS & VEG STICKS

MANGO YOGURT

MORNING COFFEE BREAK MON&FRI

THB- *Per person*

PANDAN CAKE

THAI TEA PANNA COTTA

MORNING COFFEE BREAK -THRS

THB- *Per person*

APPLE JUICE

AVACADO SALAD JAR

BANANA CAKE

CHICKEN SAUSAGE ROLL

COFFEE AND TEA

COOKIES 2 TYPES (WITH 1 EGGLESS OPTION)

FRUITS TART

MUSHROOM QUICHE

YOGHURT FRUIT SMOOTHIE

MORNING COFFEE BREAK WED / SUN

THB- *Per person*

CHOCOLATE MUFFIN

COFFEE AND TEA

COOKIES 2 TYPES (WITH 1 EGGLESS OPTION)

GUAVA JUICE

MANGO YOGURT

MINI CHEESE CAKE

ORANGE JUICE

SMOKE SALMON BEGAL

VEGETABLE WRAP

MORNING COFFEE BREAK TUES / SAT

THB- *Per person*

CARROT JUICE

COFFEE AND TEA

COOKIES 2 TYPES (WITH 1 EGGLESS OPTION)

ORANGE JUICE

PLAIN CROISSANTS

PLAIN CROISSANTS

CHOCOLATE TART

VEG SPRING ROLL

YOGURT PARFAIT

MORNING COFFEE BREAK-MONDAY & FRIDAY

- Veg Spring Roll
- Plain Croissants
- Yogurt Parfait
- Chocolate Tart
- Smoked Chicken Wrap
- Cookies 2 types (with 1 eggless option)
- Orange Juice
- Carrot Juice
- Coffee and Tea
- Inclusive in meeting package

MORNING COFFEE BREAK-WEDNESDAY & SUNDAY

- Banana Cake

MORNING COFFEE BREAK-TUESDAY & SATURDAY

- Chocolate Muffin
- Mango Yogurt
- Smoke Salmon Begal
- Vegetable Wrap
- Mini Cheese Cake
- Cookies 2 types (with 1 eggless option)
- Guava Juice
- Orange Juice
- Coffee and Tea
- Inclusive in meeting package

MORNING COFFEE BREAK-THURSDAY

- Pandan Cake

Avacado Salad Jar
Chicken Sausage Roll
Mushroom Quiche
Fruits Tart
Cookies 2 types (with 1 eggless option)
Yoghurt Fruit Smoothie
Apple Juice
Coffee and Tea
<i>inclusive in meeting package</i>

Mango Yogurt
Chicken Sliders
Jalapeno Popers
Thai Tea Panna Cotta
Cookies 2 types (with 1 eggless option)
Banana Smoothie
Apple Juice
Coffee and Tea
<i>inclusive in meeting package</i>

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Afternoon Break of the Day

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AFTERNOON BREAK - MONDAY & FRIDAY

Fruits Cake
Black Forest Cake
Coffee and Tea
Cookies 2 types (with 1 eggless option)
Crab Cake
Mini Egg Tart
Phuket Pineapple Juice
Strawberry Smoothie
Veg Coleslaw Sandwich
<i>Inclusive in meeting package</i>

AFTERNOON COFFEE BREAK -WED / SUN

Apple Beetroot Juice
Chicken Nugets
Cocktail Samosa with Mint Chutney
Coffee and Tea
Cookies 2 types (with 1 eggless option)
Donut
Marble Cake
Mini Veg Pizza
Phuket Pineapple Juice
<i>Inclusive in meeting package</i>

AFTERNOON COFFEE BREAK -THURS

Cronut
Veg Caesar Salad Jar
Chicken Sandwich
Tong Thong
Assort Thai Dessert
Cookies 2 types (with 1 eggless option)
Watermelon Juice
Carrot Juice
Coffee and Tea
Cookies 2 types (with 1 eggless option)
Assorted Fruits & Dry Fruits
Inclusive in meeting package

AFTERNOON COFFEE BREAK -TUESDAY / SATURDAY

Chicken Sandwich
Chocolate Danish
Coffee and Tea
Cookies 2 types (with 1 eggless option)
Curry Puff
Mango Juice
Mango Sticky Rice
Prawn Cocktail Jar
Watermelon Juice
Chocolate Muffin
Mango Yogurt
Smoke Salmon Bagel
Vegetable Wrap
Mini Cheese Cake
Coffee and Tea
Orange Juice
Guava Juice
Inclusive in meeting package

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Theme Coffee Break

THEME COFFEE BREAK-HEALTHY START AT THB 940NET

THB940Per person

KUNG SARONG

KANOM CHAN

LARB BITES (CHICKEN)

LOCAL THAI FRUITS

LOOK CHUP

MOO PING

TACO

THONG YIP

MUSHROOM QUICHE

THONG YOD

THEME COFFEE BREAK-NETWORKING AT THB 940NET

THB940 *Per person*

TUNA TART

HAM & CHEESE S/W

ENGLISH TEA CAKE

3 TYPES OF WHOLE FRUITS

SCONES WITH CONDIMENTS

MADELEINE

THAI TEA PANNA COTTA

MASALA TEA TIRAMISU

ASSORTED FRESH BERRY

SALMON PINWHEEL SANDWICH

GREEN TEA ECLAIRS

- THEME COFFEE BREAK-HEALTHY START
- Mix Fruits Jar
 - Salad Jar (Avocado)
 - Body Balance (Yogurt)
 - Granola Bar
 - Begal & Salmon
 - Mango Bowl

- THEME COFFEE BREAK-STREET OF PHUKET
- Veg Spring Roll
 - Thai Golden Bag
 - Moo Ping
 - Kung Sarong
 - Larb Bites (Chicken)
 - Thong Yip

Chia Pudding
Veg Pesto Wrap
Kambucha
TC (Coconut)
3 Types of Whole Fruits
<i>THB940</i> Per Person

Thong Yod
Taco
Local Thai Fruits
Kanom Chan
Look Chup
<i>THB940</i> per person

THEME COFFEE BREAK-NETWORKING

Tuna Tart
Ham & Cheese S/W
Mushroom Quiche
English Tea Cake
Scones with Condiments
Madeleine
Thai Tea Panna Cotta
Masala Tea Tiramisu
Green Tea eclairs
Salmon Pinwheel Sandwich
Assorted Fresh Berry
<i>THB940</i> per person

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Canape Menu (1hour) at Casa Boho

CANAPE MENU AT CASA BOHO (1 HOUR)

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Prawn Tempura **canape**

Tomato Mozzarella (V)

Thai Corn Cake (V)

Smoke Salmon Bites

Jalapeno Poppers (V)

Fruits Skewers

THB700*per person*

Tuna Tart with Avocado

Veg Spring Roll (V) **canape**

Prawn Tempura

Tomato Mozzarella

Thai Corn Cake

Smoke Salmon Bites

Jalapeno Poppers

Oysters with Condiments

Thai Shrim Cake

Mango Tart

Fruits Skewers

THB1200*per person*

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- Main floor privatization is not applicable for floor privatization (other guests will need to pass thru this floor to access to toilets or den)
- Highest floor- Roof Terrace privatization at THB100,000 net
- Den (games room with pool, foosball and table tennis) privatization at THB 60,000 net

Group Buffet Lunch at Casa Boho

BUFFET LUNCH AT CASA BOHO

Jalapeno Poppers (V)
Breaded Jalapeno stuffed with Cream cheese. Served with Guacamole

Chorizo and Potato croqueta with Chipotle Mayo

Chicharrón de Pescado

Crispy fried thin
sliced seabass fillet served with Salsa criolla and Green chili dip

Casa Boho Ceviche

Seabass, leche de tigre, aji amarillo, Red chili, Pink grapefruit burnt avocado, Green olives and Red onion.

Ensalada Mexicana (V)

Tomato, Cucumber, Red onion, Avocado, Red bell pepper, Mango and Corn kernels

Fiesta Beans Salad (V)

Black beans, Avocado, Charred baby corn, Cherry tomatoes and Red onion

Grilled Chicken Fajita Salad

Grilled red and yellow pepper strips, Red onion, Avocado, Yellow chili and Cos Lettuce.

Nikkei Sushi Rolls

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Churrasco Roll

Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, Chimichurri sauce, Roasted peppers, and Caramelized Onions.

Andino Roll

Tempura purple sweet potato, Cucumber and jicama. Topped with spicy crispy quinoa. (V)

Pulpo al olivo Roll

crispy prawn, Avocado topped with Spanish octopus tossed in Kalamata Aioli Sauce.

Gambas al Ajillo

Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, Parsley, and Lemon juice.

Grilled Chicken with Peri Peri Sauce

Roasted pork Loin with Chipotle Honey

Quinoa-stuffed roasted red bell peppers (V)

Chargrilled red bell peppers stuffed with quinoa and Oaxaca Cheese.

Mexican street corn

Anticucho de pollo / Chicken

Anticucho de carne / Beef

Vegetarin anticucho

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

Tropical Pavlova

Chocolate Hazelnut Tart

Tropical Fruit Plate

THB1600 per person

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Heavy Cocktail Menu (2 hours) at Casa Boho

HEAVY COCKTAIL MENU (2 HOURS) AT CASA BOHO

Nikkei Sushi Roll Options:

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Salmon & Avocado Rolls

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Cucumber & Carrot Rolls (V)

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Jalapeno Poppers (V)

Empandas – Beef

Oysters with Condimets

Mixed vegetable chips – yukka, Sweet potato, Plantain, Potato (V)

Carimaniola de carne – Yukka & Beef fritters

Potato & Chorizo with Chimichurri

Croquetas de Carne Assada-Cuban style croquettes filled with Braised angus brisket.

Served with a spicy chipotle aioli.

Anticuchos de Pollo-A skewer of grilled Chicken wings basted with aji Panca.

Served with a trio of spicy Latin American influenced sauces (Peanut sauce, Molho apimentado, aji amarillo)

Arroz con Marischio-Slow cooked Seafood Rice

with scallop, Shell mussels, prawns and blue crab in aji amarillo and fragrant fish fumet. Finished with a dash of parmesan cheese

Charred Vegetable Skewers (V)

With trio chili dip, Mohlo apimentados, Huancaína, Sweet pot

Miang Kham (V)

Caramel Fish Sauce with ginger & Fried coconut in betel leaf.

Thai Vegetable Spring Roll with Sweet Chili Sauce (V)

Pla Goong – Thai Spicy Prawn Salad

Thai Mini Vegetable Curry Puff (V)

Mango Crème Brûlée

Ice Crème with Condiments

Assorted Fruits

THB1800 *per person*

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Latin American Buffet Dinner at Casa Boho

LATIN AMERICAN BUFFET DINNER AT CASA BOHO

Vegetarian causa avocado (V)

-Lemony and spicy mashed potato crowned with avocado, Kamata olive sauce and crispy quinoa.

Birria croqueta with Chipotle mayo

Tuna tartare with Avocado, Pineapple and Cucumber

Argentinian style beef empanada served with Chimichurri salsa

Aji de gallina-Creamy Peruvian Chicken Stew served with Crostini Bread

-Creamy Peruvian chicken stew, aji Amarillo, parmesan cheese,

LATIN AMERICAN BUFFET DINNER AT CASA BOHO

Vegetarian causa avocado (V)

-Lemony and spicy mashed potato crowned with avocado, Kamata olive sauce and crispy quinoa.

Lemony and spicy mashed potato crowned with avocado, olive sauce and Crispy quinoa.

Birria croqueta with Chipotle mayo

Tuna tartare with avocado, pineapple and cucumber

Argentinian style beef empanada served with chimichurri salsa

walnut. Served with crostini bread.

Ensalada Mexicana (V)

-Tomato, Cucumber, Red onion, Avocado, Red bell pepper, Mango and Corn kernels

Fiesta Beans Salad (V)

Black beans, Avocado, Charred baby corn, Cherry tomatoes and Red onion

Grilled Chicken Fajita Salad

Grilled red and Yellow pepper strips, Red onion, Avocado, Yellow chili and Cos lettuce.

Casa Boho Ceviche

Seabass, leche de tigre, Aji amarillo, Red chili, Pink grapefruit burnt avocado, Green olives and Red onion.

Vegetarian Ceviche (V)

Jicama, Cherry tomatoes, Thai mango, Pink grapefruit, Burnt avocado, Japanese cucumber, finished with a green serrano chili, leche de tigre

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Churrasco Roll

Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, Chimichurri sauce, Roasted peppers, and Caramelized onions.

Acevichado Roll

Crispy prawn, Cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll

Crispy prawn, Avocado topped with Spanish octopus tossed in kalamata aioli sauce.

Hot Station

-Wild Mushroom & Truffle Risotto (v) -Gambas al ajillo-Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice. -Grilled chicken with Peri Peri Sauce -Roasted pork Loin with Chipotle Honey -Roasted potatoes with garlic and Rosemary -Roasted yellow sweet potatoes

Carving Station

Seabass with lemon butter sauce

Anticucho Live Station /Skewers

Aji de gallina

Creamy Peruvian chicken stew, aji Amarillo, parmesan cheese, walnut.

Served with crostini bread.

Ensalada Mexicana (V)

Tomato, Cucumber, Red onion, Avocado, Red bell pepper, Mango and Corn kernels

Fiesta beans salad (V)

Black beans, Avocado, Charred baby corn, Cherry tomatoes and Red onion

Grilled Chicken Fajita Salad

Grilled red and yellow pepper strips, Red onion, Avocado, Yellow chili and Cos lettuce.

Casa Boho Ceviche

Seabass, leche de tigre, aji amarillo, Red chili, Pink grapefruit burnt avocado, Green olives and Red onion.

Vegetarian Ceviche (V)

Jicama, cherry tomatoes, Thai mango, pink grapefruit, Burnt avocado, Japanese cucumber, finished with a green serrano chili, leche de tigre

Seafood on Ice

Oysters / Mussels / Prawn / Crab Serve with Condiments

Nikkei Sushi Rolls

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Churrasco Roll

Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, Chimichurri sauce, Roasted peppers, and Caramelized onions.

Acevichado Roll

Crispy prawn, Cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll

Crispy prawn, Avocado topped with Spanish octopus tossed in kalamata aioli sauce.

Hot Station

-Wild Mushroom & Truffle Risotto (v) -Gambas al ajillo -Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, Parsley, and Lemon juice. -Grilled chicken with

-Anticucho de pollo / Chicken -Anticucho de carne / Beef -
Vegetarin anticucho
.....
Salsas / Sauces
-Chimichurri -Salsa rojo
.....
Suspiro Limeño
.....
Churros con salsa de chocolate
.....
Leche asada
.....
Tropical Pavlova
.....
Tropical Fruit plate
.....
THB2500 per person

Peri Peri Sauce -Roasted pork Loin with Chipotle Honey -Roasted
potatoes with garlic and rosemary -Mexican street corn -Roasted
yellow sweet potatoes
.....
Carving Station
-Seabass with lemon butter sauce -Ribeye Carving with
Condiments
.....
Anticucho Live Station /Skewers
-Anticucho de pollo / Chicken -Anticucho de carne / beef -
Vegetarin anticucho
.....
Salsas / sauces
-Chimichurri -Salsa rojo -Peri Peri sauce
.....
Suspiro Limeño
.....
Churros con salsa de chocolate
.....
Leche asada
.....
Tropical pavlova
.....
Jalebi
.....
Chocolate hazelnut tart
.....
Tropical Fruit plate
.....
THB3000 per person

LATIN AMERICAN BUFFET DINNER AT CASA BOHO

Causa de aji Amarillo y pulpo al olivo-Lemony
and spicy mashed potato crowned with Spanish octopus, kalamata olive sauce and crispy quinoa.
.....
Vegetarian croqueta served with black garlic aioli (V)
.....
Quinoa crusted tuna tataki served with poblano chili aioli
.....
Carpaccio de res
Thinly sliced charcoal seared wagyu tenderloin, Served with chimichurri oil and black truffle
.....
Sandia & piña ceviche (V)
Compressed watermelon, grilled pineapple and pink pomelo fruit cells. Served with mango- aji amarillo vegan leche de tigre.
.....
Argentinian style beef empanada served with chimichurri salsa
.....
Ensalada Mexicana (V)

Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels

Fiesta beans salad (V)

Black beans, Avocado, Charred baby corn, Cherry tomatoes and Red onion

Grilled chicken fajita salad

Grilled red and yellow pepper strips, Red onion, Avocado, Yellow chili and Cos lettuce.

Tropical quinoa salad (V)

Papaya, Pineapple, Black beans, Cucumber and Red onion

Scallop & Prawn Ceviche

Hokkaido Scallop, Tiger Prawn, Leche de tigre, red onion, Thai mango, Hass avocado, Sweet corn and Poblano chili.

Casa Boho Ceviche

Seabass, Leche de tigre, Aji amarillo, Red chili, Pink grapefruit burnt avocado, Green olives and Red onion.

Nikkei Sushi Rolls

Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)

Churrasco Roll

Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, Chimichurri sauce, Roasted peppers, and Caramelized onions.

Acevichado Roll

Crispy prawn, Cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll

Crispy prawn, Avocado topped with Spanish octopus tossed in kalamata aioli sauce.

Hot Station

-Wild Mushroom & Truffle Risotto (v) -Gambas al ajillo-Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, Parsley, and Lemon juice. -Mussels al Diablo -Steamed mussels cooked with chorizo, Garlic, Mexican beer, corn and sweet potato. Finished with aji amarillo, Coriander and lime. -Grilled chicken with Peri Peri Sauce -Roasted pork Loin with Chipotle Honey -Roasted potatoes with garlic and rosemary -Mexican street corn -Roasted yellow sweet potatoes

Carving Station

-Ribeye steak with chimichurri salsa -Baked Salmon

Taco Live Station

-Grilled Salmon -Sautéed Prawn -Grilled chicken -Summer Gill Vegetables

Salsas / Sauces

-Pico de gallo -Guacamole -Lime cream -Chipotle mayo -Salsa rojo

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

Tropical pavlova

Chocolate hazelnut tart

Tropical Fruit plate

THB3600 per person

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- Den (games room with pool, foosball and table tennis) privatization at THB 60,000 net

Latin American and Indian Buffet

Require to privatize the outlet should buffet menu is inclusive of non-Latin American food such as Indian or Thai option. Privatization **Casa Boho** at **THB 300,000 net** {not allow for privatization during blackout period on 24th Dec till 5th Jan}

- Main floor privatization is not applicable for floor privatization (other guests will need to pass thru this floor to access to toilets or den)
- Highest floor- Roof Terrace privatization at THB100,000 net
- Den (games room with pool, foosball and table tennis) privatization at THB 60,000 net

LATIN AMERICAN & INDIAN BUFFET DINNER AT CASA BOHO

Vegetarian causa avocado (V)
Lemony and spicy mashed potato crowned with avocado, Kamata olive sauce and crispy quinoa.
Tuna tartare with Avocado, Pineapple and Cucumber
Vegetarian croqueta with Black garlic aioli (V)
Miso salmon puffed black rice, Wasabi, Pickled ginger, Shiso
Argentinian empanada served with chimichurri salsa (Beef)
Aji de gallina (Chicken)

LATIN AMERICAN & INDIAN BUFFET DINNER AT CASA BOHO

Vegetarian causa avocado (V)
Lemony and spicy mashed potato crowned with avocado, Kamata olive sauce and Crispy quinoa.
Birria croqueta with chipotle mayo
Tuna tartare with Avocado, Pineapple and Cucumber
Argentinian style beef empanada served with chimichurri salsa
Aji de gallina-Creamy Peruvian chicken stew, aji Amarillo, Parmesan cheese, walnut. Served with crostini bread.
Ensalada Mexicana (V)
Tomato, Cucumber, Red onion, Avocado, Red bell pepper, Mango

Chili lime sweet corn salad (V)
Fiesta beans salad (V)
Black beans, avocado, charred baby corn, cherry tomatoes and red onion
Grilled chicken fajita salad
Grilled red and yellow pepper strips, Red onion, Avocado, Yellow chili and cos lettuce.
Grilled red and yellow pepper strips, Red onion, Avocado, Yellow chili and cos lettuce.
Nikkei Sushi Rolls
Nikkei Sushi Rolls (Fusion cuisine that combines Japanese & Peruvian ingredients and techniques)
Churrasco Roll
Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, Chimichurri sauce, Roasted peppers, and Caramelized onions.
Acevichado Roll
Crispy prawn, Cucumber topped with seabass aji amarillo ceviche
Pulpo al olivo Roll
crispy prawn, Avocado topped with Spanish octopus tossed in kalamata aioli sauce.
Hot station
-Veg Biryani -Pao Bhaji -Paneer Tikka Masala -Subz Korma - Butter Chicken - Mushroom & Truffle Risotto (V) -Gambas al ajillo (Prawn) -Grill Chicken with Chipotle Honey -Lamb Loin in Peri Peri Sauce
Taco Station Live
Grill Salmon / Sauté Prawn / Beef quesadilla
Summer Grill Vegetables (V)
Tofu chicharrom / Pumpkin and kale Slaw
Suspiro Limeño
Churros con salsa de chocolate
Leche asada
Tropical pavlova
Jelabi

and Corn kernels
Fiesta beans salad (V)
Black beans, Avocado, Charred baby corn, Cherry tomatoes and Red onion
Grilled chicken fajita salad-Grilled red and yellow pepper strips, Red onion, Avocado, Yellow chili and cos lettuce.
Casa Boho Ceviche
Seabass, leche de tigre, aji amarillo, Red chili, pink grapefruit burnt avocado, Green olives and red onion.
Vegetarian Ceviche (V)
Jicama, cherry tomatoes, Thai mango, pink grapefruit, burnt avocado, Japanese cucumber, finished with a green serrano chili, leche de tigre
Churrasco Roll
Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions.
Acevichado Roll
crispy prawn, cucumber topped with seabass aji amarillo ceviche
Pulpo al olivo Roll
crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce.
Hot Station
-Wild Mushroom & Truffle Risotto (v) -Gambas al ajillo-Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, Parsley, and Lemon juice. -Grilled chicken with Peri Peri Sauce -Roasted potatoes with Garlic and Rosemary - Mexican street corn -Roasted yellow sweet potatoes
Dal Makhni (V)
Paneer Butter Masala (V)
Gobi Matar (V)
Aloo Palak (V)
Veg Biryani (V)
Naan / Roti (V)
Salsas / sauces

Chocolate hazelnut tart (big size and small)
.....
Tropical Fruit plate
.....
THB2500 per person

-Chimichurri -Salsa rojo -Peri Peri sauce
.....
Suspiro Limeño
.....
Leche Asada
.....
Chocolate hazelnut tart
.....
Gulab Jamun
.....
Tropical Fruit plate
.....
THB3000 per person

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}Menu pricing may change based on availability and market conditions. **Casa Boho** privatization at **THB 300,000 net** {not allow for privatization during blackout period on 24th Dec till 5th Jan}

- Main floor privatization is not applicable for floor privatization (other guests will need to pass thru this floor to access to toilets or den)
- Highest floor- Roof Terrace privatization at THB100,000 net
- Den (games room with pool, foosball and table tennis) privatization at THB 60,000 net

Canape (an hour) THB 600 net

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}

CANAPE MENUS

Jalapeno Poppers **canape**
.....
Cocktail Samosa
.....
BBQ Chicken Wings
.....
Curry Puff
.....
Fruits Skewers
.....
THB600 per person

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.Menu pricing and selection may change based on availability and market conditions.

Thai Buffet Dinner at THB 1,600 net

THAI BUFFET DINNER

Som tam Salad (v)
Larb Gai-Minced Chicken with Lime, Chilli and Fresh Herbs
Mieang Kham (V)
Tod Mun Goong- Crispy Prawn Cake with Sweet and Sour Sauce
Thai Spring Roll (Veg)
Krathong Thong (V)
Vegetable Tom Kha Soup (V)
Thai Coconut Soup with Vegetable
Phuket Moo Hong -Phuket Style Braised Pork
Pla Manao-Thai Spice Whole Steamed Fish
Pad Thai Gai
Thai Style Fried Noodles with Chicken, Peanuts, Bean Sprouts and Tamarind Sauce
Vegetable Green Curry (V)
Coconut Red Curry with Tofu (V)
Pad Pak Ruam (V)
Stir-Fried Mixed Vegetable
Vegetables Fried Rice (V)
Jasmine Rice
Assorted Thai Dessert (Luk Chup / Bua loy / Coconut jelly)
Mango Sticky Rice with Coconut Ice Cream
Strawberry Cheese Cake
Tropical Fruits

THB1600 *Per Guest*

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.

Indian Buffet Dinner Menu

INDIAN BUFFET DINNER MENU

Tandoori Fish Tikka
Chicken Satay
Vegetable Spring Roll
Salad Bar with Condiments
Somtam Salad (V)
Corn and Avocado Salad
Aloo Chana Chaat
Cottage Cheese Simmered in Your Choice of Tomato Makhani, Kadhai, and Zafrani Korma Gravy & Tawa Style. Served with Paratha
Chicken Korma
Lamb Rojanjosh
Goan Prawn Curry
Aloo Dum Banarasi
Kadhai Subz
Palak Paneer
Bagara Baingan
Rajma Masala
Yellow Dal Tadaka
Saffron Pulao
Vegetable Pulao
Naan & Roti
Plain Curd / Onion / Chili / Pickle
Lemon drop mini cake
Dark chocolate truffle gateau
Truffle Torte

INDIAN BUFFET DINNER MENU

Tangra Chili Chicken
Tandoori Prawn
Cocktail Samosa
Paneer Tikka
Chicken pineapple salad
Tomato Mozzarella
Greek Salad
Prawn Cocktail
Assorted Papad, Pickle, Indian Green Salad, Plan Curd, Pineapple Raita
Live Station - Bar-be-que (Tandoori Marinated) Butcher – Chicken, Prawn, Lamb Chops Veggies – Tofu, Mushroom, Bell Peppers, Zucchini & Baby Corn, Broccoli, Paneer
LIVE TACO BAR Option of – Indian Spice Paneer / Chicken Tikka / Lamb Keema with Yogurt Sauce
Butter Chicken
Lamb Rogan Josh
Goan Prawn Curry
Aloo Amritsari
Palak Paneer
Malai Kofta
Dal Makhni
Choley Masala
Naan & Roti
Jeera Pulao
Moong dal Halwa
Coconut Pana Cotta with mango

Coconut Crème Brulee
Rasgulla
Jalebi
Strawberry Cheese Cake
Assorted Local Fruits
Ice Cream Station with Condiments (2 variety)
THB2200 <i>Per person</i>

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.Menu pricing and selection may change based on availability and market conditions.

Grill Buffet Dinner Menu

THAI GRILL BUFFET MENU
SomTum Station with Condiment Live Station
Spicy Glass Noodle salad with Seafood.
Larb Gai
Cucumber Salad with Peanut Dressing
Cucumber Salad with Peanut Dressing
Baked Whole Seabass
- With Seafood sauce - Tamarin Spicy Sauce - Sweet and Sour Chili sauce
Live Seafood Grill
Prawn / Squid / Seabass in Banana Leaf / Vegetables / Corn / Crab / Beef / chicken with Condiments
Noodle Phat Thai Goong
Fried Rice with Vegetables (v)

Passion Fruits Crème Brule
Classic tiramisu
Chocolate Mud Pie
Moong dal Halwa
Gulab Jamun
Mini Apple Pie (Small)
Assorted Local Fruits
Ice Cream Station with Condiments (3 variety)
THB2800 <i>Per person</i>

INTERNATIONAL GRILL BUFFET MENU

Chili Chicken Wings with Cilantro Salsa
Mediterranean grilled prawns
Grill Chicken Avocado Salad
Watermelon and tangy feta Salad
Assorted Cold Cuts and Cheese Station
Seafood on Ice – Prawn, Oysters
Steamed Crab with Seafood Sauce
Tom Yam Goong -Hot & Sour Spicy Soup with Prawns
Live Station - Bar-be-que
Butcher – Chicken, Seafood (prawn / Octopus/Calamari / Crab), Beef, Banana Wrap Fish / Rock Lobster Veggies – Tofu, Mushroom, Bell Peppers, Zucchini & Baby Corn
Carving Station

Massaman Chicken
.....
Seafood Green Curry
.....
Stir Fried Veg. (v)
.....
Tofu Yellow Curry (v)
.....
Dessert Gold Threads
.....
Dessert Tako
.....
Dessert Kanom Chan
.....
Dessert Piakpoon
.....
Dessert Look Chub
.....

THB1900

Per person

INTERNATIONAL GRILL BUFFET WITH ARRIVAL
CANAPE (AN HOUR)
.....
Chicken Spring Roll
.....
Prawn Tempura
.....
Thai Corn Cake (V)
.....
Jalapeno Poppers (V)
.....
Chili Chicken Wings with Cilantro Salsa
.....

Ribeye with three types of sauce and condiments
.....
Taco Station
Our Signature Taco Station – Casa Boho (Beef / Salmon / Prawn)
.....
Baked fish in mushroom sauce
.....
Penne Tomato Sauce
.....
Mushroom Stroganoff
.....
Prawn Phad Thai
.....
Beef Massaman Curry
.....
Chicken Cashew Nuts
.....
Thai Grill Chicken (Kai Yang)
.....
Seafood Fried Rice
.....
Chocolate Hazelnut Brownie
.....
Lemon drop mini cake
.....
Dark chocolate truffle gateau
.....
Mango Sticky Rice
.....
Classic Crème Brulee
.....
Assorted Local Fruits
.....
Ice Crème – Coconut / Mango / Chocolate
.....

THB2700*per person*

INTERNATIONAL GRILL & INDIAN BUFFET MENU
.....
Assorted Selection for Veg and Non veg sushi (Salmon & Veg)
.....
Prawn Cocktail
.....
Watermelon Feta
.....
Honey caprese Salad
.....
Somtam Market Style
.....
Seafood with Glass noodle
.....

Mediterranean grilled prawns
Grill Chicken Avocado Salad
Watermelon and tangy feta Salad
Assorted Cold Cuts and Cheese Station
Tom Yam Goong -Hot & Sour Spicy Soup with Prawns
Live Station - Bar-be-que Butcher – Chicken, Seafood (prawn / Octopus/Calamari / Crab), Beef, Banana Wrap Fish / Rock Lobster Veggies – Tofu, Mushroom, Bell Peppers, Zucchini & Baby Corn
Salt Baked Seabass
Baked fish in mushroom sauce
Penne Tomato Sauce
Mushroom Stroganoff
Prawn Phad Thai
Beef Massaman Curry
Chicken Cashew Nuts
Thai Grill Chicken (Kai Yang)
Seafood Fried Rice
Chocolate Hazelnut Brownie
Lemon drop mini cake
Dark chocolate truffle gateau
Mango Sticky Rice
Classic Crème Brulee
Assorted Local Fruits
Ice Crème – Coconut / Mango / Chocolate

THB2700 per person

Tom Yam Hed -Hot & Sour Spicy Soup with Mushroom
Crème of Mushroom
Live Station - Bar-be-que Butcher – Chicken, Seafood (prawn / Octopus/Calamari / Crab), Beef, Banana Wrap Fish Veggies – Tofu, Mushroom, Bell Peppers, Zucchini & Baby Corn Serve with Seafood Sauce / BBQ / Thai Spicy Sauce / Sweet Chili Sauce / Pepper Corn sauce/ lemon Wedges / Mustard
Pad Thai Live Station Local Thai Noodles station with the choice of vegetables, Prawn, Chicken.
Oven Roast Chicken with Roots Vegetables
Grill fish with Caper berry sauce
Mash Potato
Vegetable Lasagna
Jeera Pulao
Yellow Dal Tadaka
Matar Paneer
Murg Makhni
Fried Rice with Vegetables and Seafood
Duck Curry with Eggplant and Sweet Basil
Wok Fried mixed Vegetables with Oyster Sauce
Chicken Thai Green Curry
Carving Station Salt Crusted Baked Fish
Vanilla Panna Cotta with Fresh berry
Baked Pineapple and cinnamon tart. Vanilla crumble
Seasonal fruit tart
Classic Tiramisu
Apple pie, vanilla sauce

Assorted Thai Dessert

Seasonal fresh cut fruit

Selection of Ice cream and Sorbet

THB2600 *per person*

INTERNATIONAL GRILL BUFFET MENU

Chili Chicken Wings with Cilantro Salsa

Mediterranean grilled prawns

Grill Chicken Avocado Salad

Watermelon and tangy feta Salad

Assorted Cold Cuts and Cheese Station

Tom Yam Hed -Hot & Sour Spicy Soup with Mushroom

Live Station - Bar-be-que

Butcher – Chicken, Seafood (prawn / Octopus/Calamari / Crab), Beef, Banana Wrap Fish Veggies – Tofu, Mushroom, Bell Peppers, Zucchini & Baby Corn

Carving Station

Salt Baked Seabass

Baked fish in mushroom sauce

Penne Tomato Sauce

Mushroom Stroganoff

Prawn Phad Thai

Beef Massaman Curry

Chicken Cashew Nuts

Thai Grill Chicken (Kai Yang)

Seafood Fried Rice

Chocolate Hazelnut Brownie

Lemon drop mini cake

Dark chocolate truffle gateau

Mango Sticky Rice
Classic Crème Brulee
Assorted Local Fruits
Ice Crème – Coconut / Mango / Chocolate
<i>THB2200</i> <i>per person</i>

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.

Thai & Indian Buffet Dinner Menu

THAI & INDIAN BUFFET DINNER MENU

Tomato Mozzarella Salad
Prawn Cocktail Salad
Roasted Pumpkin Salad
Crème to Tomato
Indian Condiments – Green Salad / Pickle / Raita
Vegetable Lasagna
Grill Fish with Spicy Tomato Sauce
Vegetables Fried Rice
Tofu Yellow Curry
Vegetable Green Curry
Dal Palak
Saffron Pulao
Paneer Matar
Khdhai Chicken
Jeera Pulao
Tawa Paratha

Tiramisu
Coconut Crème Brulee
Cheese Cake
Chocolate Truffle Cake
Gulab Jamun
Assorted Tropical Fruits Bar
<i>THB1800</i> <i>Per person</i>

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.

Thai Sharing Dinner Menu with Arrival Canape

THAI SHARING MENU WITH AN HOUR ARRIVAL CANAPE

Chicken Spring Roll
Prawn Tempura
Thai Corn Cake (V)
Jalapeno Poppers (V)
Thai Pomelo Salad (Shrimp on Side)
Nua Nam Tok
Som Tam (V)
Tom Yum Mushroom (V)
Veg Massaman Curry (Pumpkin and Jackfruits) (V)
Khao Soi Gai / Veg
Pineapple Fried Rice (V)
Duck Red Curry
Green Curry Chicken

THAI SHARING MENU WITH AN HOUR ARRIVAL CANAPE

Chicken Spring Roll
Thai Corn Cake (V)
Prawn Tempura
Jalapeno Poppers (V)
Som Tam Salad (v)
Larb Gai (Minced Chicken Salad)
Mieang Kham (V)
Thot Man Kung (Shrimp Cake)
Thai Spring Roll (V)
Krathong Thong (V)
Chicken Tom Kha Soup
Prawn Choo Chee Curry
Phuket Moo hong (Phuket Style Pork)

Deep Fried Fish with Mango Salad

Jasmine Rice

Mango Sticky Rice

Tub tim krob

Assorted Cakes

Assorted Local Fruits

THB2500 *Per Guest*

Pla Manao (Thai Spice Whole Steamed Fish)

Crab Fried Rice

Phad Thai Gai(Chicken)

Pad Pak Ruam (Mixed Vegetable Stir-Fry) (V)

Coconut Red Curry with Tofu (V)

Jasmine Rice

Assorted Thai Dessert (Luk Chup / Bua loy / Coconut jelly)

Mango Sticky Rice with Coconut ice Cream

Strawberry Cheese Cake

Tropical Fruits

Classic Crème Brulee

Assorted Local Fruits

Ice Crème – Coconut / Mango / Chocolate

THB2900 *Per person*

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.Menu pricing and selection may change based on availability and market conditions.

Retro Buffet Dinner Menu

RETRO BUFFET DINNER MENU

Deviled eggs

Cheese and pineapple skewers

Cocktail Beef meatballs

Thai Curry Samosas (v)

Cheese & Cold Cuts Bar

Classic meatloaf with mashed potatoes and gravy

Tuna noodle casserole
Chicken à la King served in puff pastry shells
Beef Wellington
Pineapple Fried Rice (veg)
Chicken Burger
Dal Pavhmel
Paneer Kadhai
Jeera pulao
Jell-O salad with fruit and whipped cream
Ambrosia salad (V)
Green bean casserole (V)
Macaroni and cheese (V)
Pineapple upside-down cake
Rasgulla
Boondi Rabri
Baked Alaska
Chocolate fondue with assorted dippers (marshmallows, strawberries, pound cake)
Ice Crème Sunday
<i>THB1800</i> <i>Per person</i>

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.

Around the World Buffet Menu

AROUND THE WORLD BUFFET MENU

Red oak Cos lettuce, Cherry Tomatoes, cucumber, peppers, sweet corn, feta cheese, thousand island, balsamic vinaigrette (V)
Chicken Caesar Salad

Prawn Cocktail

Eggplant, cumin, rocket feta salad(V)

Sweet potato, almond, sesame salad (V)

Tomato, olive, pesto, salad (V)

Khao Soi Veg / Chicken

Oven Roasted Whole Chicken

Salt Baked Seabass

Roasted vegetables and potato’s, mint jelly, rosemary gravy (V)

Live Station: Rice noodles with Crab curry with fish ball, Green curry chicken

Phuket spring rolls

Thod mun pla (Deep fried fish cake)

Bai leang pad khai

Mhee sa pum with seafood

Chicken Massaman Curry

Stream rice

Delhi Choley Kulcha

Mumbai Keema Pao(Lamb)

Dal Makhni (V)

Jeera Rice

Murg Tariwala

Palak Paneer

Stream rice

Rasgulla

Besan Laddu

Chocolate fudge cake

Apple and cinnamon pie

Pecan pie
Chocolate Fountains with Marshmallow
Mango sticky rice
Chocolate peanut butter mousse
Fresh fruits selections
Ice cream Selections
<i>THB2300</i> <i>Per person</i>

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.

International Buffet Dinner Menu

INTERNATIONAL BUFFET DINNER MENU
Quinoa Salad
Roast Chicken & Mushroom Salad
Som Tam Salad
Tomato Mozzarella
"Khao Soi Gai" -Northern Thai Coconut Curry Chicken with Noodle
Vegetable Lasagna
Vegetable LasagnaRoasted Sweet Potato and Green Peas
Grill Fish with Caper Berry Sauce
Grill Tenderloin with Rosemary Jus and Roasted Vegetables
Massaman Beef
Pad Pak Ruam (V) - Stir-Fried Mixed Vegetable
Phat Thai Goong-Thai Style Stir Fried Noodle with Prawn
Vegetables Fried Rice (V)

INTERNATIONAL BUFFET DINNER MENU
Romance Salad Leaves , Red And Green Coral , Red Oak Green Oak ,Rocket , Carrot , Tomato Cherry , Red Onion Cucumber , Sweet Corn , Olives , Parmesan Cheese , Crouton ,Bacon , Lemon Wedges
French , Italian Dressing , Thousand Island , Balsamic ,Caesar , Mayonnaise , Honey Mustard
Sweet Potato Salad
Chicken Couscous
Laab Gai
Local Papaya Salad
Tomato Soup
Chicken Coconut Soup
Assorted Bread Station
LIVE Station
Esan Sausage Crispy Pork Belly Chicken Skewer Australian Beef Sirloin Chicken Turmaric
Egg Fried Rice

Jasmine Rice
Chocolate Hazelnut Praline with Almond Frangipani
Raspberry Panncatto
Mango Passion Entrement
De Constructed Black Forest
Thai mango Sticky Rice
Bua Loy (Rice Ball in Coconut Milk)
Assorted Local Fruits

THB1800 Per person

Herb Roasted Potato
Grilled Mixed Vegetables
Chicken Green Curry
Stir Fried Vegetables with Oyster Sauce
Pad Krapao Moo (Minced Pork with Basil Leave)
Blueberries Cheese cake
Vanilla Panna cotta
Assorted Thai Dessert
Mango Sticky Rice
Tub Tim Krob
Fruit Platter

THB2000 Per person

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. This menu option also inclusive of an hour arrival canape before the dinner start. All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}

FOUR COURSE MENU WITH ARRIVAL CANAPE AT THB 2700 NET

Tuna Tart with Avocado canape
Chicken Spring Roll
Prawn Tempura
Roasted Parsnips and Potatoes, Roasted Garlic Scented Broccoli
Dessert, Chocolate Cake, Fresh Berries, Macadamia Ice Cream
Grill Tenderloin with Truffle Mash Potato, Or main courses
Grill Tenderloin with Truffle Mash Potato, Red Wine Sauce Or Grill
Seabass with Yellow Curry Sauce Or Mushroom Stuffed Chicken
Breast with Baby Vegetables

FOUR COURSE MENU WITH ARRIVAL CANAPE AT THB 2800 NET

Tuna Tart with Avocado
Chicken Spring Roll
Prawn Tempura
Paneer Tikka (v)
Cocktail Samosa (v)
Jalapeno Poppers (v)
Salmon and Avocado Tarter with Passion Salsa Or Corn Avocado

Jalapeno Poppers (V)
Oysters, Thai Basil, Lime Leaf, Cucumber Granite, Chili
Seafood Bisque, Roasted Chili Oil Or Crème of Mushroom with Bread Chips (v)
Thai Corn Cake (V)
Tomato Mozzarella (V)

Paapri Chaat (v)
Seafood Bisque with Bread Chips Or Crème of Mushroom with Bread Chips (v)
Grilled Tenderloin with Truffle Mash and Broccolini with Brown Sauce (No wine) Or Herb Crusted Grill Seabass with Sweet Potato Puree and White Asparagus, Lemon Crème Sauce Or Paneer Pasanda with Baby Butter Naan Mango Sticky Rice with Coconut Ice Crème

All prices are inclusive of ten (10) percent of service charge and seven (7) percent of government tax {total computed as 17.7%}.Menu pricing and selection may change based on availability and market conditions.

Package 1- Soft Drinks and Juices

Chilled Juices: Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water **Beverage Types of Beverage Served Duration Price (per person)** Package 1- Soft Drinks and Juices *Chilled Juices:* Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water 1 hour THB 550 nett 2 Hours THB 750 nett 3 Hours THB 900 nett

Prices are in Thai Baht and inclusive of 10% service charge and applicable 7% government taxMenu pricing and selections may change based on availability and market conditions.

Package 2- Soft Drinks Juices & Beer

Chilled Juices: Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha **Beverage Types of Beverage Served Duration Price (per person)** Package 2- Soft Drinks Juices & Beer *Chilled Juices:* Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha 1 hour THB 800 nett 2 Hours THB 1,400 nett 3 Hours THB 1,600 nett

Prices are in Thai Baht and inclusive of 10% service charge and applicable 7% government taxMenu pricing and selections may change based on availability and market conditions.

Package 3- Soft Drinks Juices, Beer and Wines

Chilled Juices: Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha *Wines:* Red and White House Wines **Beverage Types of Beverage Served Duration Price (per person)** Package 3- Soft Drinks Juices, Beer and Wines *Chilled Juices:* Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha *Wines:* Red and White House Wines 1 hour THB 1,050 nett 2 Hours THB 1,500 nett 3 Hours THB 1,900 nett

Prices are in Thai Baht and inclusive of 10% service charge and applicable 7% government taxMenu pricing and selections may change based on availability and market conditions.

Package 4- Standard Spirits, Mocktail, Beer,

Chilled Juices: Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha *Wines* Red and White House Wines *Mocktails:* Tropical Punch, Virgin Colada, Shirley Temple, Virgin Mary *Standard Spirits:* Smirnoff Red Vodka, Gordon's Gin, Pempero Blanco Rum **Beverage Types of Beverage Served Duration Price (per person)** Package 4- Soft Drinks Juices, Beer, Wines, Standard Spirits and Mocktails *Chilled Juices:* Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha *Wines* Red and White House Wines *Mocktails:* Tropical Punch, Virgin Colada, Shirley Temple, Virgin Mary *Standard Spirits:* Smirnoff Red Vodka, Gordon's Gin, Pempero Blanco Rum 1 hour THB 1,250 nett 2 Hours THB 1,750 nett 3 Hours THB 2,200 nett

BARTENDER FEE

THB2500 per person (3 hours service)

THB1000 additional hour

Prices are in Thai Baht and inclusive of 10% service charge and applicable 7% government taxMenu pricing and selections may change based on availability and market conditions.

Package 5- Soft Drinks Juices, Beer, Wines, P

Chilled Juices: Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha *Wines:* Red and White House Wines *Premium Spirits:* Absolut Vodka, Tanqueray Gin, Bacardi Carto Blanca Rum, Don Julio Tequila, Johnny Walker Black Label Scotch Whisky *Mocktails:* Tropical Punch, Virgin Colada, Shirley Temple, Virgin Mary *Cocktails:* Mai Tai, Tom Collins, Long Island Ice Tea, Mojito and Whisky Sour **Beverage Types of Beverage Served Duration Price (per person)** Package 5- Soft Drinks Juices, Beer, Wines, Premium Spirits and Cocktails *Chilled Juices:* Orange, Guava, Pineapple *Soft Drinks:* Coke, Sprite, Fanta, Ginger Ale, Ice Lemon Tea, Soda & Tonic Water *Beer:* Singha *Wines:* Red and White House Wines *Premium Spirits:* Absolut Vodka, Tanqueray Gin, Bacardi Carto Blanca Rum, Don Julio Tequila, Johnny Walker Black Label Scotch Whisky *Mocktails:* Tropical Punch, Virgin Colada, Shirley Temple, Virgin Mary *Cocktails:* Mai Tai, Tom Collins, Long Island Ice Tea, Mojito and Whisky Sour 1 hour THB 1,650 nett 2 Hours THB 2,250 nett 3 Hours THB 2,850 nett

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Midnight Snack Menus

MIDNIGHT SNACK MENU

- Chicken Nuggets
- Veg Burger
- Veg Spring rolls
- Masala Maggi
- Keema Pav (Chicken)

MIDNIGHT SNACK MENU

- Chicken Tacos
- Pasta – Mac and Cheese
- Omelet Station – Live Station
- Mini Veg Pizza
- Smoke Salmon & Begal

Fresh Fruits
.....
Chocolate Cake
.....
THB700 per person per hour

Chocolate Mud Pie
.....
Sausage Roll
.....
Nachos & Dips
.....
Assorted Fruits
.....
Ice Crème Cup – 2 Types
.....
THB1000 per person per hour

Prices are in Thai Baht and inclusive of 10% service charge and applicable 7% government taxMenu pricing and selections may change based on availability and market conditions.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian