

SAMPLE BUFFET THAI MENU @ AED 120

SNACKS

kao tang na tang
Deep fried rice crackers with braised minced prawns in a gentle coconut milk sauce

STARTERS

Hoy jor
Minced chicken and prawns wrapped with dry bean curd
Koong phienk
Deep fried prawn and minced taro served with red chilli sauce
Kai sai mai
Skewer of grilled marinated chicken with tomato, onion and capsicum
Poo jar
Deep fried minced prawn and crab meat served with prune sauce
Pha tai
Spicy seafood salad with Thai herb

SOUP

- Tom yam koong
Thai's favorite soup clear broth with spicy prawn
Or
Hot and sour soup
Spicy chicken with bean curd and capsicum

Entrée
Koong mungkon jien
Steamed lobster on top, ginger sauce with chicken minced

MAIN COURSES

- Pla sarm rod
Deep fried baby hammours with onion and crushed pineapple with chilli sauce
Kai baika pao
Stir fried sliced chicken with hot basil leaves
Koong himmapan
Stir fried prawns with baby corn and cashew nuts
Thai beef curry
Green beef curry in coconut milk and sweet basil
Phad yod maprao
Stir fried young coconut stalk with scallops and oyster sauce
- Accompaniments
Phad phak
Stir-fried mixed vegetable with oyster sauce
- Ba Mee yok
Green noodle with sliced duck
Steamed rice

DESSERT

- Mango flambé
Mango flambé served with vanilla ice cream and raspberry sauce
Gajar Halwa
- Rasgula
- Jellebi
Chocolate fudge cake
Strawberry mousse cake
- Brownies
- English fruit cake
Cream caramel
- Fresh fruit salad
Steamed chocolate pudding