2017
CATERING MENU

JW MARRIOTT®
PHUKET

WINE LIST

CHAMPAGNE, FRANCE

	BOTTLE
VEUVE CLIQUOT BRUT	THB 7,100++
MOÉT ET CHANDON BRUT NV 75CL	THB 6,500++
MOÉT ET CHANDON BRUT IMPERIAL NV, 37.5CL	THB 3,500++
MOÉT ET CHANDON BRUT NV 20CL	THB 1,500++

SPARKLING 75 CL

	BOTTLE
CHANDON BRUT NV, AUSTRALIA	THB 2,900++
PROSECCO GANCIA NV, ITALY	THB 2,500++
PROSECCO ZARDETTO BRUT NV, ITALY	THB 2,100++

ROSÉ

	GLASS	BOTTLE
ROSE "PINK SIN" 2013, MONT GRAS, CHILE	THB 450++	THB 1,800++

WHITE

	GLASS	BOTTLE
RIESLING AOC 2012, HUGEL, FRANCE		THB 4,800++
SAUVIGNON BLANC 2012, KIM CRAWFORD, NEW ZEALAND		THB 3,900++
SAUVIGNON BLANC 2012, BRANCOTT ESTATE, NEW ZEALAND	THB 530++	THB 2,100++
CHARDONNAY 2013, WYNDHAM ESTATE BIN 222, AUSTRALIA	THB 480++	THB 1,900++
MICHEL LYNCH 2012, AOC BORDEAUX, FRANCE	THB 430++	THB 1,700++
CHARDONNAY 2013, CEDAR CREEK, AUSTRALIA	THB 350++	THB 1,400++

RED

	GLASS	BOTTLE
DELL' ORNELLAIA 2012, LE VOLTE, ITALY		THB 3,100++
MALBEC 2011, TRIVENTO SELECT, ARGENTINA		THB 2,500++
CABERNET SAUVIGNON2012, BERINGER FOUNDERS ESTATE, USA		THB 1,900++
PINOT NIOR 2012, BRANCOTT ESTATE, NEW ZEALAND	THB 530++	THB 2,100++
SHIRAZ 2010, WYNDHAM ESTATE BIN 555, AUSTRALIA	THB 480++	THB 1,900++
MICHEL LYNCH 2012, AOC BORDEAUX, FRANCE	THB 430++	THB 1,700++
SHIRAZ-CABERNET 2013, CEDAR CREEK, AUSTRALIA	THB 350++	THB 1,400++

THE PRICES LISTED ARE IN THAI BAHT AND ARE EXCLUSIVE OF ALL APPLICABLE TAXES.
THESE PRICES AND PRODUCTS ARE SUBJECT TO CHANGE AND STOCK AVAILABILITY.

BAVERAGE BAR PACKAGE

SOFT BEVERAGE PACKAGE

ONE HOUR	THB 550
TWO HOURS	THB 880
THREE HOURS	THB 1,130

SOFT DRINKS
CHILLED JUICES
MINERAL WATER

SOFT BEVERAGES & BEER

ONE HOUR	THB 750
TWO HOURS	THB 1,200
THREE HOURS	THB 1,550

SOFT DRINKS
CHILLED JUICES
MINERAL WATER
LOCAL BEER

SOFT BEVERAGES & BEER & HOUSE WINE

ONE HOUR	THB 1,050
TWO HOURS	THB 1,680
THREE HOURS	THB 2,150

SOFT DRINKS
CHILLED JUICES
MINERAL WATER
LOCAL BEER
HOUSE WINE - WHITE & RED

ALL PRICES ARE QUOTED PER PERSON.
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BAVERAGE BAR PACKAGE

SOFT BEVERAGES & BEER & HOUSE WINE & REGULAR SPIRITS

ONE HOUR	THB 1,300
TWO HOURS	THB 2,080
THREE HOURS	THB 2,400

SOFT DRINKS
CHILLED JUICES
MINERAL WATER
LOCAL BEER
HOUSE WINE - WHITE & RED
REGULAR SPIRITS

- CAMPARI
- JOHNNIE WALKER RED LABEL-SCOTCH WHISKY
- BEEFEATER GIN
- SMIRNOFF VODKA
- BACARDI RUM
- JIM BEAM BOURBON
- SIERRA SILVER TEQUILA
- CHRISTIAN BROTHER BRANDY

SOFT BEVERAGES & BEER & HOUSE WINE & PREMIUM SPIRITS

ONE HOUR	THB 1,500
TWO HOURS	THB 2,400
THREE HOURS	THB 2,775

SOFT DRINKS
CHILLED JUICES
MINERAL WATER
LOCAL BEER
HOUSE WINE - WHITE & RED
PREMIUM SPIRITS

- CAMPARI
- JOHNNIE WALKER BLACK LABEL-SCOTCH WHISKY
- BOMBAY SAPPHIRE GIN
- ABSOLUT VODKA
- HAVANA SILVER RUM
- JACK DANIEL
- SIERRA ANTIGO TEQUILA
- HENNESSY VSOP COGNAC

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RECEPTION

COCKTAIL MENU 1 I THB 1,200++ PER PERSON I

PURELY THAI

CANAPES

MINI GOLDEN CUPS
THAI SHRIMP BRUCHETTA
THAI MANGO, CHILLI & LIME CUPS
THAI BEEF SALAD ON RICE PAPER ROLLS
THAI SPICED PRAWN MARINADE IN SHOOTERS
BANANA BLOSSOM SALAD ON RICE CRACKERS
MINCED CHICKEN/PORK ON TOP OF PINEAPPLE

HOT HORS D' OEUVRES

SPICY CHICKEN WINGS
PRAWNS WRAPPED IN BLANKET
CHICKEN SATAYS WITH PEANUT DIP
GARLIC & GINGER TIGER PRAWN SKEWERS
ANDAMAN PRAWNS & SCALLOP SPRING ROLLS
MINI CRAB CAKES WITH SWEET PLUM SAUCE
DEEP FRIED MINCED PORK ON CUCUMBER ROUNDS

CARVING

SLOW ROASTED CHICKEN & THAI STYLE GRILLED PORK NECK WITH
VARIETY OF SAUCE & CONDIMENT ACCOMPANIED WITH FRIED RICE/STICKY RICE

SNACKS

CASHEW NUTS
BANANA CHIPS
POTATO & TARO CHIPS
HONEY GLAZED PUMPKIN CHIPS
DRIED ANCHOVIES WITH DRIED HERBS & PEANUTS
SHRIMP CRACKER WITH SWEET THAI CHILI PASTE DIP

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

PRICES ARE PER PERSON. ALL PRICES ARE IN THAI BAHT AND SUBJECT TO SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

RECEPTION

COCKTAIL MENU 2 I THB 1,600++ PER PERSON I

CANAPES'

TATAKI BEEF ROLLS
SALMON SUSHI
CHICKEN TERIYAKI IN LETTUCE WRAPS
ASIAN SPICED ROASTED PEPPER SHOTS
THAI STYLE CRAB & MANGO SALAD ON CRISPS
SEARED AHI TUNA WITH WASABI CREAM ON CUCUMBER
BBQ DUCK BREAST WITH MANGO ROLLED IN SPRING ROLL SHEET

HOT HORS D'OEUVRES & ASIAN SPECIALTIOES

PANEER TIKKA KEBABS
PAN TOASTED JAPANESE PORK DUMPLINGS
BARBEQUED MINI PORK & CREAM BUNS
ANDAMAN PRAWN & SCALLOP SPRING ROLLS
FRIED TOAST WITH MINCE PORK & CUCUMBER DIP
ASSORTED PORK & SHRIMP DIM SUMS WITH SOUR SOY SAUCE
SZECHUAN PEPPER CHICKEN SKEWERS WITH TOMATO CHILI SAUCE
DEEP FRIED NIRTHERN SAUSAGE WITH PINEAPPLE

LIVE NOODLE STATION

VARIOUS KINDS OF NOODLE WITH PRAWNS I SQUID I CHICKEN I PORK I BEEF I FISH I MUSSLE I TOFU I DRIED SHRIMP & ASSORTED CONDIMENTS

SNACKS

ASSORTED NUTS
SPICY PAPADUMS
CORIANDER BREAD STICKS
HOMEY GLAZED PUMPKINS CHIPS
PRAWN CRACKERS WITH THAI CHILI PASTE
DRIED THAI ANCHOVIES WITH MIXED NUT & HERB

SWEET & DESSERT

ASSORTED THAI DESSERT
SEASONAL THAI FRUIT
COCONUT PANCAKE
MANGO SAGO PUDDING
LAYER CAKE

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RECEPTION

COCKTAIL MENU A LA CARTE

ASIAN STATION

THAI STYLE BOILED RICE – WITH CHICKEN I THB 100++ PER PERSON I
THAI STYLE BOILED RICE – WITH PORK I THB 100++ PER PERSON I
THAI STYLE BOILED RICE – WITH SHRIMP I THB 120++ PER PERSON I
THAI STYLE BOILED RICE – WITH FISH I THB 120++ PER PERSON I

ASSORTED SUSHI WITH TRADITIONAL CONDIMENTS
(TUNA, SALMON, SEA BASS & CRABSTICK)
(250 PIECES) I THB 12,000++ I

ASSORTED SASHIMI WITH TRADITIONAL CONDIMENTS (PER KILO)
(CALIFORNIA ROLL, FUTOMAKI, TUNA & NIGIRI)
(100 PORTIONS) I THB 16,000++ I

WESTERN STATION

A VARIETY OF PASTA WITH A SELECTION OF ACCOMPANYING SAUCES
(80-100 PORT) I THB 10,000++I
ROAST PRIME IMPORTED BEEF SIRLOIN WITH TRADITIONAL ACCOMPANIMENTS
(80-100 PORT) I THB 15,000++I
AUSTRALIAN WAGYU PRIME RIB (80-100 PORT) I THB 24,000++ I
GLAZED BONELESS CHAMPAGNE HAM WITH WILD HONEY
(80-100 PORT) I THB 10,000++ I
ROAST TENDER NEW ZEALAND LAMB
(WITH ROSEMARY GRAVY AND MINT SAUCE/JELLY) BONELESS LEG
(80-100 PORT) I THB 12,500++I
ROAST TURKEY WITH TRADITIONAL CONDIMENTS
(PER PIECE, 1 PIECE 20-25 PORTIONS) I THB 5,000++I
ROAST PORK LOIN WITH APPLE SAUCE
(80-100 PORT) I THB 10,000++ I
BARBECUED PORK SPARE RIBS "NEW YORK STYLE"
(80-100 PORT) I THB 10,000++ I

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RECEPTION

HEAVY COCKTAIL MENU I THB 1,800++ PER PERSON I

CANAPÉS

SPICY MAKI ROLL

SESAME PRAWN WITH ASPARAGUS AND TOBIKKO CAVIAR

MINI CAESAR WRAP WITH SMOKED CHICKEN

MOZZARELLA CHEESE SKEWERS WITH CHERRY TOMATO

SMOKED SALMON AND HERBED CREAM CHEESE ON MINI SESAME BAGELS

MINI CORN MUFFIN WITH PARMA HAM

CONDIMENTS

CHEESE STRAWS

TWISTED PARSLEY BREAD STICKS

CAJUN SPICED CASHEW NUTS

PRAWN WHEEL CRACKERS

ASSORTED VEGETABLE CRUDITÉS WITH A CREAMY BLUE CHEESE DIP

MARINATED MIXED COCKTAIL OLIVES

HOT HORS D'OEUVRES AND ASIAN SPECIALTIES

MINI COCKTAIL SAUSAGE WITH CHEESE AND WRAPPED WITH BACON

CRABMEAT SPRING ROLLS WITH CHINESE PLUM SAUCE

SPICY THAI FISH CAKES WITH SWEET CHILI SAUCE

CHICKEN WINGS, GINGER AND HOISIN SAUCE

ASSORTED SATAY WITH PEANUT SAUCE

DEEP FRIED CALAMARI RINGS WITH CHILI GARLIC OIL

FROM THE CARVERY

SLOW ROASTED BEEF RUMP WITH A VARIETY OF SAUCES AND

CONDIMENTS

ACCOMPANIED BY FRESHLY BAKED HEALTHY ROLLS

FROM THE TANDOOR

CHICKEN / FISH/VEGETABLE TIKKA

NAAN BREADS

MEXIAN STATION

CHICKEN QUESADILLAS WITH MONTEREY JACK CHEESE

NACHOS WITH DIPS

BEEF CHICKEN TACOS

TOSTADAS

SHREDDED BEEF TORTILLA

PASTRIES

A VARIETY OF JW'S COCKTAIL CAKES AND PASTRIES

CLASSICAL THAI DESSERTS

A SELECTION OF THAI DESSERTS

SELECTED THAI FRUITS IN SEASON

LIVE

ICE CREAM ROLL – ON ICE CREAM TEPPAN

MANGO STICKY RICE

CHURROS

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RECEPTION

PRE-DINNER COCKTAIL MENU 1 I 30 Minutes I THB 650++ PER PERSON I

HOT & COLD CANAPÉS

COLD

SPICED AHI TUNA ROLLS

PARMESAN FOCCACIA WITH ROAST CHERRY TOMATO & FETA

LIGHT CREAMY CHICKEN & MUSHROOM IN PASTRY SHELL

ROAST DUCK WITH ORANGE SAUCE OPEN FACED SANDWICH

HOT

VEGETABLE SAMOSAS WITH MANGO CUCUMBER RAITA

HOT DRIED SNACKS

FRESHLY BAKED GRISSINI

SALTED ROASTED CASHEW NUTS

WASABI FLAVORED PEANUTS

HONEY GLAZED PUMPKIN CHIPS

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RECEPTION

PRE-DINNER COCKTAIL MENU 2 I 30 Minutes I THB 750++ PER PERSON I

HOT & COLD CANAPÉS

INTERNATIONAL MENU

COLD

CALIFORNIA ROLLS

THAI STYLE BEEF SALAD TORTILLAS

MOROCCAN MINI LAMB BURGERS WITH TZATZIKI

HERBED CHOUX FILLED WITH CHICKEN LIVER MOUSSE

PEKING STYLE DUCK PANCAKES WITH HOISIN & PLUM DIPPING SAUCE

MARINATED SCALLOPS WITH MANGO SALSA

HOT

VIETNAMESE SHRIMP PANCAKES WITH SWEET CHILI SAUCE

SZECHUAN PEPPER CHICKEN SKEWERS WITH TOMATO CHILI SAUCE

VEGETABLE SAMOSAS WITH MANGO CHUTNEY & RAITA

HOT DRIED SNACKS

SPICY PAPADUMS

HONEY ROASTED BANANA CHIPS

HONEY GLAZED PUMPKIN CHIPS

SPICED DRIED ANCHOVIES WITH DRIED HERBS & PEANUTS

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BREAKFAST

AMERICAN BREAKFAST I THB 750++ PER PERSON

BEVERAGES

FRESHLY BREWED COFFEE, SELECTION OF & HERBAL TEA I JUICE & TROPICAL FRUIT I FRESHLY SQUEEZED ORANGE, PINEAPPLE, APPLE, MANGO JUICE

CEREAL SELECTION

VARIETY OF CEREALS AND YOGHURTS WITH FULL CREAM & LOW FAT MILK

HOT DISHES

EGG STATION

FARM FRESH EGGS PREPARED TO YOUR CHOICE WITH SMOKED BACON I GRILLED HAM I BREAKFAST SAUSAGES I GRILLED TOMATOES & COUNTRY STYLE POTATOES

BREAKFAST PASTRIES

AN ARRAY OF FRESHLY BAKED CROISSANTS I DANISH PASTRIES I ASSORTED MUFFINS & BRIOCHE

ASSORTED TOASTED BREADS I DAIRY BUTTER & ASSORTED GOURMET PRESERVES

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BREAKFAST

BREAKFAST MENU I THB 680++ PER PERSON

CEREAL

CORN FLAKES I COCO CRUNCH I RICE CRISPY I RAISIN BRAN I ALL BRAN I HOME MADE I TOASTED MUESLI

DRIED FRUITS

PRUNES I APRICOTS I BLACK RAISIN I GOLD RAISIN I MANGO I PAPAYA I PINEAPPLE

MILK

MILK I LOW FAT MILK I SOY MILK

FRUITS COMPOTE

CANTALOUPE COMPOTE I PINEAPPLE COMPOTE I MIXED FRUIT SALAD

MUESLI AND YOGURT

BIRCHER MUESLI I PLAIN YOGURT I MIXED BERRY YOGURT

YOGURT CUP

MIXED FRUIT YOGURT I STRAWBERRY YOGURT I COCONUT YOGURT I PLAIN ORIGINAL YOGURT I DRINK YOGURT (BETAKEN)

SMOOTHIES

MANGO SMOOTHIES I BANANA SMOOTHIES I BERRY SMOOTHIES

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BREAKFAST MENU I THB 680++ PER PERSON I CONTINUED...

JUICE STATION

PINEAPPLE JUICE I PINK GUAVA JUICE I GREEN GUAVA JUICE I RED GRAPE JUICE, APPLE JUICE, PEAR JUICE, FRESH WATER MELON JUICE

BODY BOOTS SHOT

BEETROOT JUICE, CUCUMBER JUICE, GINGER JUICE

ASSORTED SLICED FRUITS

PAPAYA, PINEAPPLE, WATER MELON, CANTALOUPE, ROSE APPLE, DRAGON FRUIT

COLD CUTS & CONDIMENTS

PEPPERONI, SMOKED HAM, PORK BOLOGNA, SMOKED SALMON, SMOKED CHICKEN BREAST, SLICED TOMATO AND MOZZARELLA SALAD, GRILLED VEGETABLE

CONDIMENTS

CORNICHON, BLACK& GREEN OLIVES, CAPERS, LEMON WEDGE, SOUR CREAM, CHOPPED SHALLOT, JALAPENOS CHILI, MARINATED ROASTED HERBS GARLIC

CHEESE

SLICED CHEDDAR CHEESE, SLICED GRUYERE CHEESE, BRIE CHEESE, CREAM CHEESE, MARINATED HERBS FETA CHEESE

BREAKFAST MENU I THB 680++ PER PERSON I CONTINUED...

SALAD BAR& DRESSING

GREEN AND RED OAK LETTUCE I ICE BURG AND RADICCHIO I ROMANCE LETTUCE WEDGES TOMATO I SLICED CUCUMBER I SHREDDED CARROT I SLICED PEPPER

DRESSING

ITALIAN DRESSING I THOUSAND ISLAND DRESSING I BLUE CHEESE DRESSING I CAESAR DRESSING I FRENCH DRESSING I VIRGIN OLIVE OIL I RED WINE VINEGAR I COMPOUND SALAD I CHICKEN PASTA SALAD, THAI STYLE TOFU SALAD

LIVE STATION

PAN CAKES, WAFFLES, FRENCH TOAST

CONDIMENTS

ICING SUGAR I WHIPPING CREAM I MAPLE SYRUP I HONEY I MIXED BERRY COMPOTE I STRAWBERRY COMPOTE I VANILLA SAUCE I RASPBERRY COMPOTE I COCONUT CREAM I TOASTED ALMOND SLICED I TOASTED CASHEW NUT I PINEAPPLE COMPOTE I CHOCOLATE SAUCE

EGGS STATION ANY STYLE

OMELET CONDIMENTS

BELL PEPPERS I TOMATO I ONION I MUSHROOM I SPRING ONION I CHILI I BACON I HAM I CHEESE I FRESH CORIANDER

BREAKFAST MENU I THB 680++ PER PERSON I CONTINUED...

CONDIMENTS & SAUCE

TOMATO KETCHUP I YELLOW MUSTARD I TABASCO CHILI SAUCE I LEA PERRINE I MAGGIE SOY SAUCE I HP SAUCE I CHILI SAUCE I BBQ SAUCE

NOODLE STATION OF THE DAY AND CONDIMENTS

NOODLE BROTH VEGETABLE, CHICKEN, BEEF BROTH

SELECTION OF MEATS AND VEGETABLES = 2 KIND OF MEAT SLICED 3 KIND OF MEAT BALL AND 6 KIND OF VEGETABLES (DAILY ROTATION)

SELECTION OF NOODLES = 4 KIND OF NOODLE (DAILY ROTATION)

MAIN AND HOT FOOD

WESTERN

CRISPY PORK BACON I FRESH HERBS PORK SAUSAGE I GRILLED HERBS TOMATO AND PARMESAN CHEESE I ROASTED ROSEMARY POTATO WITH CAPSICUM I SAUTÉED GARLIC MUSHROOM I BAKED BEANS I HOT OAT MEAL

CONDIMENTS = HONEY, CINNAMON POWDER, BROWN SUGAR

THAI AND ASIAN

FRIED RICE WITH EGGS AND VEGETABLE I STIR FRIED SPAM NOODLES IN OYSTER SAUCE I BOILED RICE WITH CHICKEN I PLAIN GONGEE

CONDIMENTS AND SEASONING = PICKLED GREEN MUSTARD, DEEP FRIED CHINESE CHICKEN SAUSAGE, WHITE SUGAR, CHILI POWDER, SPRING ONION, JULIEN GINGER, CHILI VINEGAR, SOY SAUCE, CRISPY GARLIC, CRISPY SHALLOT, FRESH CORIANDER WHITE PEPPER POWDER

STEAMED JASMINE RICE

MIXED VEGETABLE GREEN CURRY

BREAKFAST MENU I THB 680++ PER PERSON I CONTINUED...

MISO SOUP

CONDIMENTS = SLICED SPRING ONION, DICED TOFU, WAKAME SEAWEED, MUSHROOM, WHITE TURNIP, PUMPKIN

HAINAN CHICKEN RICE I HAINAN CHICKEN

CONDIMENTS = BLENDED VINEGAR GINGER, BLENDED VINEGAR CHILI, SWEET SOY SAUCE, SOY BEANS PASTE

ASSORTED DIM SUM AND SAUCE

PRAWNS DUMPLING, HA GAO I ASSORTED STEAMED CHINESE BUNS = EGG CUSTARD, BARBECUED PORK BUN I SAUCE = CHINESE VINEGAR, CHILI SAUCE, SWEET CHILI SAUCE

ASSORTED BREAKFAST BAKERY AND PASTRY SELECTION

WHITE AND WHOLE WHEAT TOAST

ASSORTED WHOLE BREADS LOAF = RYE DARK BREAD, WHOLE WHEAT BREAD, FRENCH BAGUETTE, SOURDOUGH I ASSORTED MUFFIN I ASSORTED FRUIT DANISH I ASSORTED BREAKFAST CAKE I BUTTER AND CHOCOLATE CROISSANT I MINI CINNAMON ROLL I MINI RAISIN ROLL I ASSORTED MINI BREAKFAST ROLL

BUTTER AND JAM

SALTED BREAKFAST BUTTER I MARGARINE SUN FLOWER I PEANUT BUTTER I NUTELLA I ORANGE MARMALADE JAM I STRAWBERRY JAM I PINEAPPLE JAM I RASPBERRY JAM I APRICOT JAM

LUNCH

ANTIPESTO BUFFET LUNCH MENU I THB 1,400 ++PER PERSON

ANTIPASTO

TOMATO BASIL BRUSHETTA I SEA SALT I OLIVE OIL
CRISPY FRIED CALAMARI I LEMON AIOLI
ITALIAN STYLE CAESAR SALAD I PROSCUITO CRISPS
FRESH MOZZARELLA ROMA TOMATO SALAD I PESTO DRESSING
ROCKET AND PARMESAN SALAD I VINCOTTO DRESSING
ASSORTED MARINATED OLIVES

ITALIAN COLD CUTS

BRESAOLA HAM I SALAMI TOSCANO I SALAMI PICANTE I MORTADELLA
PICKLED VEGETABLES

SEMI DRIED TOMATO FOCCACIA I RED CAPSICUM PASTE

SOUP

PORCINI MUSHROOM BISQUE I GARLIC GRISSINI

PASTA LIVE

RIGATONI I FETTUCINE I FARFALLE
VEAL MEATBALLS TOMATO SAUCE I ALFREDO SAUCE I ROASTED TOMATO SAUCE
SHAVED PARMESAN I EXTRA VIRGIN OLIVE OIL

MAIN COURSE

CUCINAS LASAGNE BOLOGNESE
MUDCRAB AND ASPARAGUS RISOTTO I AGED PARMESAN
GRILLED TUNA STEAKS I RATATOUILE I SALSA VERDE

DESSERT

SLICED TROPICAL FRUITS X 4 TYPES
CUCINAS TIRAMISU
CHOCOLATE TARTUFO
FRANGELICO ALMOND TARTS

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LUNCH

INDIAN BUFFET LUNCH MENU I THB 1,400 ++PER PERSON

SALADS

CHANA AND PANEER CHAAT

ALOO AND BHEL PURI

BASMATI RICE, INDIAN SPICE AND PEA SALAD

HARI MUNG SALAD

GREEN SALAD, SAFFRON DRESSING

TANDOORI LIVE

JAFRANI CHICKEN TIKKA

PANEER SARSOWALI TIKKA

TANDOORI REEF FISH

BUTTER NAAN, NAAN ROTI, PAPADUM

MIXED RAITA, HOT PICKLE, MANGO CHUTNEY

SOUP

HARIYALI SORBA

INDIAN SPICED SPINACH SOUP

SELECTION OF RUSTIC BREADS

MAIN COURSE

DHAL MAKINHANI

MATER PANEER

KADHAI CHICKEN

ANDAMAN PRAWN MADRAS

VEGETABLE PULAO

STEAMED JASMINE RICE

MINT CHUTNEY, PICKLED ONIONS

DESSERT

SLICED TROPICAL FRUITS X 4 TYPES

GAJAR KA HALWA

CHAWAL KI KHEER

CHOCOLATE ICECREAM AND WATERMELON SORBET

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LUNCH

INTERNATIONAL BUFFET LUNCH MENU I THB 1,200++ PER PERSON

APPETIZER & SALADS

ROMAINE LETTUCE, HERB CROUTON, PARMESAN, CREAMY DRESSING
SEAFOOD COCKTAIL
A VARIETY OF SEAFOOD SALADS
WITH A SELECTION OF DRESSING AND CONDIMENTS

THAI APPETIZER AND SALADS

THAI SPICY PORK SALAD
POMELO, SHRIMP ROASTED, COCONUT, TAMARIND DRESSING
GOLDEN BASKET WITH SHRIMP

SOUPS

CHICKEN ON COCONUT MILK SOUP

HOT ENTREES

CHICKEN PICCATTA IN TOMATO SAUCE
STEAMED SEASONAL VEGETABLES
STEAMED RICE

THAI ENTREES

CHICKEN IN A RED CURRY SAUCE WITH KAFFIR LIME LEAVES
STIR FRIED PORK WITH FRESH CHILI
FISH WITH SWEET AND SOYA SAUCE
PHAD THAI

DESSERT

JW'S MINI PASTRIES
BLACK FOREST SLICE ICE CREAM
A SELECTION OF TRADITIONAL THAI DESSERT
A VARIETY OF SEASONAL SLICE FRUITS
HOME BAKED BREAD SELECTION & BUTTER
BREWED OR DECAFFEINATED COFFEE AND TEA

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LUNCH

INTERNATIONAL BUFFET LUNCH MENU I THB 1,200 ++ PER PERSON I

APPETIZER/SALAD

ROMAINE LETTUCE, HERB CROUTONS I PARMESAN CHEESE I CREAMY DRESSING
MISO ROASTED CHICKEN SALAD WITH AUBERGINE, SESAME SEEDS
HOT AND SOUR VEGETABLE NOODLE SALAD, SPICY DRESSING
POMELO, SHRIMP, ROASTED COCONUT SALAD, TAMARIND DRESSING
JW'S POTATO SALAD, SPRING ONION, GRAIN MUSTARD, CORIANDER

BUILD YOUR OWN SALAD BAR
SELECTION OF LETTUCE, VEGETABLES, DRESSINGS, CONDIMENTS

SOUP

TOMATO SEAFOOD SOUP, CORIANDER PASTE
SELECTION OF INTERNATIONAL BREADS ROLLS

MAIN COURSE

SEARED REEF FISH FILLETS WITH BOK CHOY, SOYA DRESSING
ROASTED CHICKEN PIECES WITH LEMON, GARLIC AND TUMERIC
SWEET AND SOUR PORK, CAPSICUM, PINEAPPLE AND TOMATO
PHAD THAI GOONG, THAI NOODLES WITH PRAWNS AND TAMARIND SAUCE
WOK SEARED MARKET VEGETABLES IN OYSTER SAUCE
PENNE PASTA WITH CARBONARA SAUCE - LIVE
STEAMED JASMINE RICE

DESSERT

SLICED TROPICAL SLICED FRUITS X 4
BLACK FOREST SLICE
PINEAPPLE UPSIDE DOWN CAKE, VANILLA CREAM
COFFEE ICECREAM AND LIME SORBET
CRISPY CARAMEL CAKE

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

PRICES ARE PER PERSON. ALL PRICES ARE IN THAI BAHT AND SUBJECT TO SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

LUNCH

JAPANESE BUFFET LUNCH MENU I THB 1,200++ PER PERSON I

SALAD

KABUKI HOUSE SALAD I MIXED LEAVES I CHERRY TOMATO I PONZU DRESSING I CARROTI DIAKON I ENOKI MUSHROOM SALAD I SHALLOT DRESSING

HOKKAIDO SLAW I SHAVED GREEN AND RED CABBAGE I SPRING ONION I MUSTARD SEED DRESSING

JAPANESE PUMPKIN SALAD I SNOWPEAS I ROASTED PEANUTS I SESAME DRESSING

BUILD YOUR OWN SALAD BAR

GREEN AND RED OAKLEAF LETTUCE I MIXED MESCLUN I ROMAINE LETTUCE I TOMATO WEDGES I CUCUMBER SLICES I ONION RINGS I BEAN SPROUTS I CARROT SHREDS I CAPSICUM

FRENCH I ITALIAN I THOUSAND ISLAND AND BALSAMIC DRESSINGS

SELECTION OF HOUSE BAKED MINI BREADS

SOUP

MISO SOUP, TOFU, SPRING ONION, SEAWEED

SUSHI ROLLS

CALIFORNIA ROLL

INSIDE OUT ROLL I CRABSTICK I AVOCADO I SHRIMP I GREEN LETTUCE

TOBIKKO

TUNA MAKI ROLL

NORI ROLL FILLED WITH SLICED YELLOWFIN TUNA

KAPPA ROLL

CUCUMBER AND JAPANESE MAYONAISSE

MAIN COURSE

JAPANESE STYLE MINCED CHICKEN CURRY

PORK TONKATSU I JAPANESE MUSTARD I SNOWFISH TERIYAKI

SEARED WHITE I MISO MARINATED REEF FISH I

YAKISOBA NOODLES I FRIED GARLIC RICE I STEAMED JASMINE RICE

DESSERT

SLICED TROPICAL FRUITS X 4 I GREEN TEA CAKE I ORANGE YAZU I CHEESE CAKE I CHOCOLATE ICECREAM AND LEMON SORBET

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LUNCH

MEDITERRANEAN BUFFET LUNCH MENU I THB 1,400++ PER PERSON I

APPETIZERS & SALADS

CLASSIC CAESAR SALAD

ROASTED BEETROOT, FETA & APRICOT SALAD

HERB CRUSTED BEEF CARPACCIO WITH ROCKET LEAVES & HERB PESTO

GRILLED GREEN ASPARAGUS SPEARS ON RADICCHIO & ORANGE SALAD

MARINATED ROASTED VEGETABLES ON GRILLED OLIVE FOCCACIA WITH TOMATO COULIS & BASIL PESTO

SOUP

CREAM OF WILD FOREST MUSHROOM

BREAD & BUTTER STATION

PASTA & PIZZA

THIN CRUST OVEN BAKED ASSORTED PIZZAS

HOME MADE CHILI SPAGHETTI SAUTÉED WITH OLIVE OIL, GARLIC, PARSLEY & FRESH CHILI FLAKES

HOT ENTREES

ROAST CHICKEN WITH SWEET TURNIP & MUSHROOM SAUCE

HONEY CRUSTED HAM JOINT WITH A ONION GRAVY, APPLE SAUCE & CONDIMENTS

PAN-FRIED SESAME CRUSTED SEA BASS STEAKS

ROASTED POTATOES WITH FRESH HERBS

BAKED BROCCOLI WITH CHEESE

SAUTÉED SEASONAL VEGETABLES WITH LEMON BUTTER

DESSERT

SELECTION OF SEASONAL FRUIT

OPERA SLICE

CHERRY CRUMBLE PIE

PISTACHIO CAKE

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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LUNCH

ASIAN BUFFET LUNCH MENU I THB 1,200++ PER PERSON I

APPETIZERS & SALADS

GYOZA WITH SOUR SOYA SAUCE
ASSORTED SATAYS WITH PEANUT SAUCE
DEEP FRIED MARINATED PORK RIBS WITH GARLIC
ASIAN CHICKEN SALAD
VIETNAMESE FRESH SPRING ROLLS WITH SWEET CHILI DIP
SPICY GREEN PAPAYA SALAD WITH FRESH CRAB SASHIMI

SOUP

ASIAN CHICKEN NOODLE SOUP
SPICY & SOUR SOUP WITH FRESH TIGER PRAWNS

HOT ENTREES

NASI GORENG WITH PRAWNS
STEWED KOREAN SHORT RIBS
THAI GREEN CURRY WITH BEEF
BUTTER LAMB CURRY & NAN BREAD
PEKING DUCK STIR FRIED NOODLES
SZECHUAN STYLE TOFU WITH BEAN CURD & MINCED PORK
PINEAPPLE FRIED RICE
STEAMED JASMINE RICE

DESSERTS

ASSORTED TRADITIONAL THAI DESSERTS
MANGO ICE CREAM
SEASONAL FRUITS
BLACK SESAME DUMPLINGS IN GINGER

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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LUNCH

ITALIAN SET LUNCH I THB 1,200++ PER PERSON I

APPETIZER

INSALATA RUCOLA

SOUP

MINESTRONE SOUP

MAIN COURSE

FUSILLI MEATBALL
RED SNAPPER WITH CAPONATA

DESSERT

TIRAMISU
SORBETTO OR GELATO

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LUNCH

INDIAN VEGETARIAN SET LUNCH MENU I I THB 1,200++ PER PERSON I

(FAMILY STYLE)

APPETIZER

SAMOSA WITH PAPDI CHAT

SOUP

VEGETABLE SHORBA

MAIN COURSE

METHI MALAI MATTER

VEGETABLE JALFREZY

JEERA PEAS PULAO

MIX RAITA

TANDOORI ROTI

ALOO NAN

PAPADUM

PUDINA CHANTEY

MIX PICKLE

DESSERT

GULAB JAMUN

GAJAR HALWA

COFFEE &TEA

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LUNCH

WESTERN SET LUNCH MENU I I THB 1,600++ PER PERSON I

3COURSES

NICOISE SALAD

CHICKEN CACCIATORE
WITH MUSHROOM, MIXED CAPSICUM, BLACK OLIVE AND CAPER

OR

RED SNAPPER WITH ZUCCHINI TARTARE, BAK COY AND GREEN OLIVE SAUCE

OR

CHARCOAL GRILLED BEEF TENDERLOIN
WITH DAUPHINOISE GRATIN BABY CARROT, ASPARAGUS AND BÉARNAISE SAUCE

FRESH FRUIT SABAYON
FRESH SEASONAL FRUIT GRATINATED WITH MASALA SABAYON

FRESH BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF FINE TEAS

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LUNCH

JAPANESE SET LUNCH I THB 1,200++ PER PERSON I

SALAD

VEGETABLE SALAD
MIXED VEGETABLE
WITH JAPANESE DRESSING

SOUP

MISO SOUP
LIGHTLY FERMENTED BEAN SOUP
WITH TOFU & SEAWEED

MAIN COURSE

CALAMARI TEPANYAKI SET

SERVED WITH STIR FRIED ASSORTED VEGETABLES & JAPANESE RICE OR GARLIC FRIED RICE
SEASONAL FRUIT PLATTER
PAPAYA I PINEAPPLE I WATERMELON

GREEN TEA I SERVED HOT OR COLD

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LUNCH

THAI SET LUNCH I THB 1,200++ PER PERSON I

YAM WOON SEN
SPICY GLASS NOODLE WITH SHRIMP AND MINCED CHICKEN
GAENG JUED TAO HOO MOO SAB
CLEAR SOUP WITH BEAN CURD AND MINCED PORK
PANANG KUNG
RED CURRY WITH SHRIMP
PLA MUEK NUNG MANOW
STEAMED SQUID WITH CHILI LIME SAUCE
P**HAD PAK RUAM MITR**
STIR FRIED SEASONAL VEGETABLES WITH OYSTER SAUCE
KAO SUAY
STEAMED JASMINE RICE
KANOM THAI, POLLAMAI RUAM
ASSORTED THAI DESSERTS OR FRESH FRUIT

BREWED OR DECAFFEINATED COFFEE AND TEA

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LUNCH

LUNCH BOX MENU I THB 450++ PER PERSON I

LUNCH BOX A

ORANGE JUICE BOX

MARS BAR

TROPICAL FRUIT SALAD, HONEY YOGHURT DRESSING

TANDOORI CHICKEN COBB SALAD

HONEY GLAZED HAM I SWISS CHEESE I GRAIN MUSTARD BAGUETTE

COCONUTMOUSSE I CARAMEL MANGO I CINNAMON BISCUIT

GREEN APPLE

LAYS CRISPS

LUNCH BOX B

FRUIT JUICE BOX

SNICKERS BAR

TROPICAL SLICED FRUITS I LIME

VEGETABLE RICE PAPER ROLLS I SPICY DIPPING SAUCE

DELI BUSTER BAGEL I ROAST CHICKEN I AVOCADO I TOMATO I

CARROT I LETTUCE I DIJONAISSE

BLACKFOREST SLICE I BERRY COMPOT

VALENCIA ORANGE

PRINGLES CRISPS

CHOPPA CHUMP

LUNCH BOX C

GATORADE LIME FLAVOUR

M&M'S

TROPICAL FRUIT SALAD, LEMONGRASS SYRUP

ITALIAN PANINI I SALAMI I PROSCUITO I MOZZARELLA I BLACK

OLIVES I TOMATO SPREAD

NICOISE SALAD I YELLOWFIN TUNA I GREENS I POTATO I FRENCH

BEANS I TOMATO I MUSTARD DRESSING

PINEAPPLE CHEESECAKE SLICE

RED APPLE

CHOCOLATE COOKIES X 2 TYPES

CHUPPA CHUMP

LUNCH BOX VEGETARIAN

APPLE JUICE

KIT KAT X 2 TYPES

TROPICAL SLICED FRUITS, LIME

GARDEN SALAD I GREENS I SHALLOT I SEMI DRIED TOMATO I BEAN

SPROUTS I RADISH I MUSHROOMS I GODDESS DRESSING

WRAPPED UP VEGETABLES I SHREDDED CARROT I CUCUMBER I RED

CAPSICUM I TOFU I TOMATO SALSA I RAITA DRESSING

MANGO STICKY RICE I COCONUT CREAM

GREEN APPLE

PRINGLES CRISPS

CHUPPA CHUMP

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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DINNER

BBQ BUFFET DINNER MENU 1 I THB 2,200++ PER PERSON I

APPETIZER

CAESAR SALAD WITH PARMESAN CHICKEN

WILD ROCKET I PINE NUT I APPLE BALSAMIC

FETA TOMATO SALAD

THAI SEAFOOD SALAD

THAI POMELO SALAD WITH PRAWNS

THAI BEEF SALADS

SELECTION OF ASSORTED COLD CUTS AND CHEESE SALAD BAR

ASSORTED LEAVES TOMATO I CUCUMBER I ONION RING I CORN CHOICE OF DRESSING

LIVE I

SUSHI, SASHIMI SELECTION

SELECTION OF MAKI ROLL I NIGIRI SUSHI I SASHIMI I SALMON TUNA I SNAPPER I WASABI I PICKLED GINGER AND SOY

LIVE II

THAI PRAWN CAKES

QUESADILLAS WITH CHICKEN

GUACAMOLE AND CREAM

SOUP

CHILI VICHIOISE WITH BLACK TRUFFLE

ARTISAN BAKERY SELECTION FROM OUR OWN BAKERY

TANDOORI

CHICKEN I FISH I VEGETABLES

NAAN BREAD

GRILL

THAI MARINATED CHICKEN

BEEF SKIRT STEAKS

TURMERIC MARINATED SNAPPER IN BANANA LEAVES

TIGER PRAWNS

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BBQ BUFFET DINNER MENU 1 I THB 2,200++ PERSON I CONTINUED...

THAI SALAD

SAUCE: GARLIC AIOLI I GRAVY I BBQ SAUCE I TOMATO SALSA

KETCHUP MUSHROOM I THAI SEAFOOD SAUCE I GARLIC BUTTER I LEMON

ANCHOVY BUTTER

BEEF RUMP WITH RICE PEPPERCORN SAUCE

WHOLE SEA BASS "SINGAPORE "

SIDES

CORN ON THE COBB

STIR-FRIED VEGETABLE WITH OYSTER SAUCE

TANDOORI TOMATOES

MASH POTATOES

MASHED POTATOES

STEAM RICE

ALOO GODI BAISHAN DARTHA

POTATO AND CAULIFLOWER I EGGPLANT I ONION I TOMATO

DESSERT

TIRAMISU LOG CAKE

CUSTARD TART

LAMINGTON

BANOFFEE PIE

PISTACHIO CAKE WITH RASPBERRY

PASSION FRUIT MOUSSE

CHOCOLATE CREAM BRULE

ICE CREAM SELECTION AND CONDIMENT

FRESH TROPICAL FRUIT

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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DINNER

BBQ BUFFET DINNER MENU 2 I THB 1,800++ PER PERSON I

APPETIZER

GRILLED TANDOORI CHICKEN AND MINT SALAD
SLICED BEEF STEAK TOMATO I FETA AND BASIL SALAD
COUS COUS I GOLD RAISINS I CHICK PEAS AND YOGURT DRESSING
BABY SPINACH I TOASTED WALNUTS I BLUE CHEESE AND CITRUS DRESSING
MARINATED AND GRILLED VEGETABLES AND BASIL PESTO
CARPACCIO OF REEF FISH WITH LEMON HERB DRESSING
SELECTION OF GARDEN GREENS CONDIMENTS AND DRESSINGS

LIVE STATION 1

SALAD BAR
CREATE YOUR OWN CAESAR SALAD I ROMAINE LETTUCE I SHAVED
PARMESAN I CRISP BACON AND JWS CREAMY DRESSING

LIVE STATION 2

MARYLAND CRAB CAKES I HOMEMADE TARTARE AND FRESH LEMON
SOM TAM
TOSSED WITH DRIED SHRIMP

SEAFOOD BAR

SOUP

SPICY GAZPACHO WITH LOCAL SHRIMPS
SWEET CORN CHOWDER WITH RED PEPPER RELISH

ARTISAN BAKERY SELECTION WITH BUTTERS AND OLIVE OILS

ON THE GRILL

BEEF AND RED PEPPER SHASLICKS
THAI MARINATED CHICKEN PIECES
SEA BASS FILLET IN BANANA LEAF
MISO MARINATED SALMON
MACKEREL FILLETS
SQUID PHUKET STYLE
BABY BACK RIB SLABS WITH TANGY BBQ SAUCE
GRILLED ANDAMAN TIGER PRAWNS

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BBQ BUFFET DINNER MENU 2 I THB 1,800++ PER PERSON I CONTINUED...

COMPOUND BUTTER AND SAUCE

GARLIC AND FINE HERB BUTTER
LEMON AND ANCHOVY BUTTER
SUN DRIED TOMATO BUTTER
GREEN PEPPER CORN SAUCE
POMMERAY MUSTARD
AU JUS
TOMATO SALSA
THAI SEAFOOD SAUCE

ACCOMPANIMENT

ROSEMARY ROAST POTATOES
CAULIFLOWER AND CHEESE
BUTTERED CORN AND GARDEN PEAS
STIR FRIED VEGETABLES
STEAMED RICE

DESSERT

COCONUT CRÈME BRULEE
APPLE TART
BROWNIE CHEESECAKE
MANGO TARTLETS
MANGO STICKY RICE
ICE CREAM STATION WITH CONDIMENTS
FRESH FRUIT
ALMOND CAKE
MANGO PANDAN CAKE

COFFEE & TEA

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DINNER

DINNER BUFFET MENU THB 2,200++ PER PERSON I

ANDAMAN GRILL

BAKED BREAD AND ROLLS WITH BUTTER I
HERB BUTTER I OLIVE OIL I TAPENADE I AND PESTO
WILD MUSHROOM AND WALNUT CRUMBLE CREAM SOUP

SALAD BAR

SALAD GREENS I INCLUDING ROCKET I GREEN OAK I RED OAK I CORAL I
RADICCHIO AND ICE BURG. DRESSINGS I
HONEY MUSTARD BALSAMIC I ITALIAN I FRENCH IAND THOUSAND ISLAND
DRESSING
WALDORF
CLASSIC TUNA NICOISE SALAD
ROASTED BEETROOT AND ORANGE SALAD
MEDITERRANEAN GRILLED VEGETABLES SALAD WITH BALSAMICO
MOZZARELLA CHEESE AND CHERRY TOMATO

COLD SEAFOOD ON ICE

THAI SPICED NZ MUSSEL I TIGER PRAWN I SEA CRAB I CONDIMENTS
SMOKED SALMON I HONEY MUSTARD DRESSING I CHOPPED RED ONION I CAPER I
AND EGG
MANHATTAN SHRIMP COCKTAIL

ANTIPASTO

ITALIAN SALAMI I BOLOGNA I HUNTING SAUSAGE I PARMA HAM AND
MELON I HARD AND SOFT CHEESE I PICKLED
ONION I GERKIN I MARINATED OLIVES AND PATE

CHEF'S COOKING FOR YOU

FRESH MADE PASTA WITH CHEF SUGGESTION OF
TOMATO NAPOLITANO
SMOKED SALMON I SUNDRIED TOMATO AND FRESH ROCKET
CLASSIC CARBONARA
PEST AND WILD MUSHROOM

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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DINNER BUFFET MENU THB 2,200++ PER PERSON I CONTINUED...

CESAR SALAD

CAJUN SPICED CHICKEN I CROUTON AND PARMESAN CHEESE

WESTERN FOOD

GRILLED AUSTRALIAN LAMB CUTLET WITH PORT WINE MINT SAUCE

PORK GORDON BLUE WITH CAVY AND MASH POTATO

SALMON FILLET I LEEK FONDUE AND LEMON CAPER SAUCE

ROAST DUCK RED CURRY WITH LYCHEE'S AND STEAMED RICE

CANNELLONI I BABY SPINACH AND RICOTTA AND TOMATO BASIL SAUCE

POT ROASTED ROOT VEGETABLE

SEASONAL CUT FRESH FRUIT 4 ITEM

PAPAYA I MELONS I JACK FRUIT I MANGO

CARVING STATION (ADDITIONAL)

AUS. RIB EYE BEEF I 10,000 BAHT

LAMB LEG I 4,500 BAHT

HONEY GLAZED HAM I 4,500 BAHT

WHOLE ROAST TURKEY I 4,500 BAHT

SWEET TREATS

COCONUT CUSTARD

PASSION FRUIT TRIFLE

MANGO CHEESE CAKE

CRISPY CHOCOLATE CAKE

FRUIT COBBER

ESPRESSO TEA CAKE

ICE CREAM MOCHA CRUNCH

ICE CREAM BANANA ALMOND

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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DINNER

ASIAN BUFFET MENU I THB 1,400++ PER PERSON I

APPETIZERS & SALADS

GYOZA WITH SOUR SOYA SAUCE
ASSORTED SATAYS WITH PEANUT SAUCE
DEEP FRIED MARINATED PORK RIBS WITH GARLIC
ASIAN CHICKEN SALAD
VIETNAMESE FRESH SPRING ROLLS WITH SWEET CHILI DIP
SPICY GREEN PAPAYA SALAD WITH FRESH CRAB SASHIMI

SOUP

ASIAN CHICKEN NOODLE SOUP
BRAISED BEEF SOUP WITH CHINESE HERBS
SPICY & SOUR SOUP WITH FRESH TIGER PRAWNS

HOT ENTREES

NASIGORENG WITH PRAWNS
STEWED KOREAN SHORT RIBS WITH POTATOES & CARROTS
THAI GREEN CURRY WITH BEEF & EGGPLANT
BUTTER LAMB CURRY & NAN BREAD
PEKING DUCK STIR FRIED NOODLES
SZECHUAN STYLE TOFU WITH BEAN CURD & MINCED PORK
PINEAPPLE FRIED RICE
STEAMED JASMINE RICE

DESSERTS

ASSORTED TRADITIONAL THAI DESSERTS
MANGO ICE CREAM
SEASONAL FRUITS
BLACK SESAME DUMPLINGS IN GINGER

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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DINNER

INTERNATIONAL BUFFET MENU I THB 1,800++ PER PERSON I

APPETIZERS
BEEF PASTRAMI
SMOKED RAINBOW TROUT WITH LEMON WEDGES AND HORSERADISH CREAM
COLD JAPANESE ZARU SOBA NOODLES

SALADS
SPICY GRILLED BEEF STEAK SALAD (YAM NUA YANG)
GLASS NOODLE SALAD TOPPED WITH SHRIMPS (YAM WOONSEN)
SPICY MEXICAN SEAFOOD SALAD IN TORTILLA SHELLS
ROASTED CHICKEN, PASTA SALAD WITH CHERRY TOMATOES
A VARIETY OF SEASONAL SALADS
WITH A SELECTION OF DRESSINGS AND CONDIMENTS

SOUP
CREAM OF BROCCOLI WITH CRISP BACON
TOFU I PORK AND SEAWEED SOUP (GAENG JUED TOFU)

HOT ENTREES
ROAST SPRING CHICKEN, ORANGE AND HONEY GLAZE
GRILLED BEEF TENDERLOIN, SHALLOT AND RED WINE REDUCTION
BAKED POTATOES, SOUR CREAM AND CHIVES
HERB FLAVORED RATATOUILLE VEGETABLES

THAI ENTREES
YELLOW CURRY WITH SEAFOOD (GEANG GAREE TALAY)
SPICED FISH MOUSSE WITH HOT BASIL LEAVES (HOR MOOK PLA)
STIR-FRIED CHICKEN WITH CASHEW NUTS (GAI PHAT MED MAMUANG)
STEAMED JASMINE AND BROWN RICE

CARVING STATION
CHILI I HONEY GLAZED HAM JOINT
WITH A ONION GRAVY I APPLE SAUCE AND CONDIMENTS

DESSERTS
JW'S ASSORTED MINI CAKES AND PASTRIES
TROPICAL FRUIT TARTLETS AND MOUSSES
SELECTION OF TRADITIONAL THAI DESSERTS
A VARIETY OF SLICED SEASONAL TROPICAL FRUITS
HOME BAKED BREAD SELECTION & BUTTER SLIDE
BREWED OR DECAFFEINATED COFFEE

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

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DINNER

INDIAN BUFFET DINNER MENU I THB 1,400++ PER PERSON I

APPETIZERS & SALADS

INDIAN GREEN SALAD
CUCUMBER SALAD WITH CHICKEN
CHANA SALAD (CHICKPEA SALAD)
VEGETARIAN SAMOSAS WITH TAMARIND CHATNI
PANEERPAKORA

SOUPS

TOMATO SHORBA
DAL SOUP

HOT ENTREES & CURRIES

CHICKEN SEEKH KEBAB
TANDOORI CHICKEN TIKKA
TANDOORI GARLIC KEBAB
TANDOORI PANEEER TIKKA
ONION BHAJI WITH MINT
DAL MAKHNI
LAMB MASALA
CHICKEN ROGEN JOSH
PRAWN BHUNA

HOT ENTREES & CURRIES

KADAIPANEER
PANEER BUTTER MASALA
PALAKPANEER
VEGETABLE PILAO

BREADS

GARLIC NAAN
CHEESE NAAN
POTATO NAAN

BEVERAGES

MANGO LASSI
INDIAN TEA

DESSERT

RICE KHEER
GAGARKAHALWA
SUGIKAHALWA
GULABJAMUN
ASSORTED MINI CAKES
ASSORTED SEASONAL FRUIT

IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES, PLEASE ALERT US PRIOR TO ORDERING

PRICES ARE PER PERSON. ALL PRICES ARE IN THAI BAHT AND SUBJECT TO SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

DINNER

MEDITERRANEAN BUFFET MENU I THB 1,800++ PER PERSON I

APPETIZER & SALAD

CLASSIC CAESAR SALADS

ROASTED BEETROOT I FETA & APRICOT SALAD

HERB CRUSTED BEEF CARPACCIO WITH ROCKET LEAVES & HERB PESTO

GRILLED GREEN ASPARAGUS SPEARS ON RADICCHIO& ORANGE SALAD

MARINATED ROASTED VEGETABLES ON GRILLED OLIVFOCCACIA WITH TOMATO COULIS & BASIL PESTO

SOUP

CREAM OF WILD FOREST MUSHROOM

CLEAR LENTIL SOUP

BREAD & BUTTER STATION

OVEN FRESH BAKED BREADS I SALTED BUTTER

HERB BUTTER I OLIVE OIL &VENEGAR

PASTA & RICE

THIN CRUST OVEN BAKED ASSORTED PIZZAS

HOMEMADE CHIILI SPAGHETTI SAUTEED WITH OLIVE OIL, GARLIC, PARSLEY & FRESH CHILLI FLAKES

HOT ENTREES

ROAST CHICKEN WITH SWEET TURNIP & MUSHROOM SAUCE

HONEY CRUSTARD HAM JOINT WITH A ONION GRAVY, APPLE SAUCE & CONDIMENTS

PAN FRIED SESAME CRUSTED SEABASS STEAKS

BAKED BROCCOLI WITH CHEESE

SAUTEED SEASONAL VEGETABLES WITH LEMON BUTTER

DESSERT

SELECTION OF SEASONAL FRUIT

BANANA FRITTERS WITH HONEY SAUCE

SEMOLINA CAKE WITH ROSE WATER SYRUP

YOGHURT WITH HONEY & WALNUT

RICOTTA CHEESE TURNOVERS

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DINNER

THAI BUFFET MENU I THB 1,700++ PER PERSON I

APPETIZER

MOO NAM TOOK
GRILLED PORK NECK SALAD WITH CHICKEN POWDER
YAM WOON SENT TALAY
THAI GLASS NOODLE SALAD WITH SEAFOOD
YAM MAKUER YAL NUA POO
SOFT EGGPLANT SALAD WITH CRAB MEAT
TUM MAMUANG
GREEN MANGO SALAD WITH PEANUT
POR PAI THOD
DEEP FRIED VEGETABLE SPRING ROLL WITH PLUM SAUCE
GOONG SARONG
CRISPY PRAWNS WRAPPED WITH SMALL NOODLE
YAM HUA PEE GAI YANG
BANANA BLOSSOM SALAD WITH GRILLED CHICKEN
PLA GOONG
SEA PRAWNS SALAD WITH LEMON GRASS AND ROASTED CHILI PASTE

SOUP

TOM YAM GOONG
SPICY PRAWNS SOUP WITH THAI HERB
GAI TOM KRAMINT
CLEAR CHICKEN SOUP WITH TURMERIC

MAIN

GANG KIEW WAAN GAI
GREEN CURRY WITH CHICKEN AND CRISPY EGG PLANT
PLA CHU CHEE
THICK RED CURRY WITH SEA BASS AND KARFFIRLIME LEAVE
MOO PHAD PRIK THAI DUM
WOK FRIED PORK WITH THAI BLACK PEPPER SAUCE
THUA HU SARM ROD
DEEP FRIED YELLOW TOFU WITH TOMATO SAUCE
POO PHAD PONG KRAREE
STIR FRIED BLUE CRAB WITH CURRY POWDER SAUCE
NUA NAM MAN HOI
WOK FRIED BEEF WITH OYSTER SAUCE
PHAD PAK RUEM
STIR FRIED MIXED VEGETABLE WITH OYSTER SAUCE
KHAO PHAD GAI
FRIED RICE WITH CHICKEN
KHAO HOM MALI
STEAMED THAI JASMINE RICE

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THAI BUFFET MENU I THB 1,700++ PER PERSON I CONTINUED...

LIVE STATION

KHAO SOY GAI

CHICKEN CURRY NOODLE NORTHERN STYLE

MONGOLIAN WOK FRIED

WOK MIXED VEGETABLE WITH OYSTER SAUCE

MIXED BBQ

CHICKEN, BEEF, PORK, SEA BASS, PRAWNS, SQUID SKEWER WITH THAI DIP

DESSERT

KRA NAM THAI

VARITY OF THAI DESSERT 6 ITEM

POLLAMAI SOD

MIXED FRUIT IN SEASON 6 ITEM

LIVE STATION

KHAO NIEW MAMUANG

MANGO WITH STICKY RICE

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DINNER

SET DINNER MENU 1 I THB 1,800++ PER PERSON I

4 COURSES

APPETIZER

CARPACCIO OF REEF FISH WITH LEMON OIL

SOUP

SMOKED TOMATO SOUP

MAIN COURSE

OVEN BAKED TREE RANGE CHICKEN WRAPPED IN PANCETTA ON CHICKPEA RAGOUT AND ROSEMARY JUICE

DESSERT

CITRUS CHEESE CAKE

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DINNER

SET DINNER MENU 2 I THB 2,000++ PER PERSON I

4 COURSES

APPETIZER

TOWER OF POACHED TIGER PRAWNS WITH MANGO SALSA

SOUP

PORTOBELLO MUSHROOM SOUP WITH TOMATO BRUCHETTA

MAIN COURSE

STEAMED FILLET OF SALMON, VEGETABLE SPAGHETTI AND PESTO

DESSERT

CAPPUCCINO WHISKY CREAM WITH CARAMEL POPCORN

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DINNER

SET DINNER MENU 3 I THB 2,300++ PER PERSON I

4 COURSES

APPETIZER

SEARED US SCALLOPS WITH BLACK TRUFFLES I SOUR CREAM I MICRO GREEN AND CHERRY TOMATO SALSA

SOUP

LOBSTER SOUP WITH BRANDY AND MUSHROOM WONTON

MAIN COURSE

GRILLED BEEF TENDERLOIN I POTATO CAKES I FRENCH BEANS I RICE GREEN PEPPERCORN SAUCE

DESSERT

THAI LEMON TART WITH COCONUT ICE CREAM

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DINNER

SET DINNER MENU 4 I THB 2,800++ PER PERSON I

3 COURSES

APPETIZER

TERRINE OF FOIE GRAS APPLE RAISIN CONFIT AND FRESH BAKE BABY BRIOCHE

MAIN COURSE

VEAL TENDER LOIN WITH BLACK TRUFFLE SAUCE ORANGE BRAISED ENDIVE AND ALMOND POTATOES

DESSERT

PANNA COTTA MANGO SORBET

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DINNER

WESTERN SET DINNER MENU I THB 1,800++ PER PERSON I

TRADITIONAL CAESAR SALAD
GARLIC CROUTONS, SHAVED PARMESAN CHEESE

BORDELAISE SAUCE
WITH POLENTA CAKE AND CARBONARA SAUCE

OR

STEAMED BLACK COD
PESTO MASH POTATO, BUTTER, ASPARAGUS AND BALSAMIC REDUCTION

WARM CHOCOLATE AND MACADAMIA BROWNIE
CHOCOLATE MOUSSE AND VANILLA SAUCE

FRESH BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF FINE TEAS

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DINNER

THAI SET DINNER MENU I THB 1,500++ PER PERSON I

GOONG SA RONG
DEEP FRIED SHRIMPS WRAPPED WITH NOODLES

YAM NUA YANG
SPICY GRILLED SIRLOIN STEAK SALAD

POH TAEK
SELECTED SEAFOOD IN A SPICY SOUP WITH HOT BASIL LEAVES

PLA KAO RAD PRIK
DEEP FRIED GAROUPA IN A SWEET CHILI SAUCE

GOONG NANG TORD KRA TIEM PRIK THAI
DEEP FRIED PRAWNS WITH GARLIC AND PEPPERCORNS

PHAD KANA MOO KROB
STIR FRIED CRISPY PORK WITH KALE

GAI OB LAO DAENG
BRAISED SPRING CHICKEN IN A THAI RED WINE SAUCE

KAO SUAY
STEAMED JASMINE RICE

KANOM THAI, POLLAMAI

A SELECTION OF THAI DESSERTS AND TROPICAL THAI FRUITS
BREWED OR DECAFFEINATED COFFEE AND TEA

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DINNER

INDIAN NON VEGETARIAN SET DINNER MENU I THB 1,400++ PER PERSON I

(FAMILY STYLE)

APPETIZER

AMRITSARI FISH

SOUP

CHICKEN SHORBA

MAIN COURSE

CHICKEN MAKHNI

MATTON CURRY

CHICKEN BIRYANI

MIX RAITA

TANDOORI ROTI

ALOO NAN

PAPADUM

PUDINA CHANTEY

MIX PICKLE

DESSERT

BADAM KHEER

JALABI

COFFEE &TEA

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DINNER

JAPANESE SET DINNER MENU I THB 3,000++ PER PERSON I

BEEF TATAKI

SEARED AUSTRALIAN BEEF, GARLIC, JELLY PONZU

MIXED SUSHI

TUNA, COOK SHRIMP, SEABASS

HOKKAIDO SOUP

JAPANESE SCALLOP, YUZU SHIMECHI, SPRING ONION

MAIN

CANADIAN LOBSTER SRIRACHA GARLIC SAUCE

NINNIKU RICE

JAPANESE GARLIC FRIED RICE

FRESH FRUIT

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COFFEE BREAKS

MORNING COFFEE BREAK MENU I THB 670++ PER PERSON I

ENHANCE YOUR MEETING EXPERIENCE WITH OUR WITH OUR THEME BREAKS WITH YOUR MEETING PACKAGE (CHOICE OF ANY ONE COFFEE BREAK THEME)

SIMPLY THAI

THAI DONUTS WITH PANDANUS DIP (PATONGOH)
SHRIMP ON TOAST WITH SWEET CHILI SAUCE & CUCUMBER DIP
BITE SIZE GRILLED MARINATED PORK WITH STICKY RICE ON BANANA LEAF
FRESH MANGO AND STICKY RICE
THAI ICE TEA WITH MILK
CRUSHED ICE SYRUP

MARRIOTT'S FAVORITE

MINI CHEESE SAUSAGE IN PUFF PASTRY
PASTRAMI SANDWICHES
CHICKEN WING WITH BLUE CHEESE DIP
HOMEMADE APPLE PIE WITH CREAM
GINGER ALE & ROOT BEER

FRESH FROM " THE DELI "

CHOCOLATE FUDGE
BABY QUICHE WITH HAM&MUSHROOM
SUN DRIED TOMATO CREPES WITH SPICY HERB CHICKEN
HOMEMADE NEW YORK CHEESE CAKE
VANILLA, CHOCOLATE & STRAWBERRY MILK SHAKE

A HEALTHY YOU

CRUDITE PLATTER WITH DIPS
THAI PAPAYA SALAD
FRESH FRUIT WITH CINNAMON HONEY YOGURT
GRILLED VEGETABLES ON DARK RYE BREAD WITH TOMATO CHUTNEY
SOYA MILKSHAKE
LASSI

ALL COFFEE BREAK IN CLUED ASSORTMENT OF FRESHLY BREWED COFFEE ,TRADITIONAL & HERBAL TEAS

MORNING COFFEE BREAK MENU I THB 670++ PER PERSON I CONTINUED...

ENHANCE YOUR MEETING EXPERIENCE WITH OUR WITH OUR THEME BREAKS WITH YOUR MEETING PACKAGE (CHOICE OF ANY ONE COFFEE BREAK THEME)

APPLES

APPLE AND CINNAMON ROLLS

APPLE CRUMBLE

MINI APPLE PIES

MINI BOTTLE ON OLIVE CIABATTA & APPLE TAPENADE

APPLE JUICE & APPLE SODA

SMOOTHIES

MANGO SMOOTHIE

BANANA SMOOTHIE

PAPAYA SMOOTHIE

PINEAPPLE SMOOTHIE

MIXED FRUIT YOGHURT SMOOTHIE

COFFEE BREAKS

AFTERNOON COFFEE BREAK MENU I THB 670++ PER PERSON

ENHANCE YOUR MEETING EXPERIENCE WITH OUR WITH OUR THEME BREAKS WITH YOUR MEETING PACKAGE (CHOICE OF ANY ONE COFFEE BREAK THEME)

THAI DELIGHTS

FRESH HAND ROLLED SPRING ROLL

CHAR GRILLED BEEF SALAD SOFT SHELL WRAPS

GRILLED CHICKEN SATAYS WITH PEANUT SAUCE

FRIED BANANA & PINEAPPLE FRITTERS WITH HONEY DIP

HERB & FRUIT JUICE BAR

ICE CREAM BAR

VANILLA, CHOCOLATE, STRAWBERRY, MAPLE WALNUT ICE CREAMS

ICE CREAM CONDIMENTS

SELECTION OF SEASONAL FRUIT

HOME MADE APPLE PIES

LEMON & PEACH ICE TEA

YELLOW MANGO

MANGO STICKY RICE WITH COCONUT MILK

MANGO MOUSSE

MANGO SHOOTERS

MANGO TART

MANGO SALSA WITH VARIOUS CRISPS

ADDITIONAL ENHANCEMENTS THB 100 PER PERSON

LIVE FRESH COCONUT JUICE STATION

LIVE THAI COCONUT ICE CREAM STATION

ALL COFFEE BREAK INCLUDE ASSORTED OF FRESHLY BREWED COFFEE, TRADITIONAL & HERBAL TEAS

AFTERNOON COFFEE BREAK MENU I THB 670++ PER PERSON I CONTINUED...

ENHANCE YOUR MEETING EXPERIENCE WITH OUR WITH OUR THEME BREAKS WITH YOUR MEETING PACKAGE (CHOICE OF ANY ONE COFFEE BREAK THEME)

HOME FOOD

MINI CHEESE BURGERS WITH CHEESY FRIES

TRIPLE FUDGE BROWNIES

PEPSI SODA

COMFORT

MINI CHEESE SAUSAGES WRAPPED WITH BACON

THIN CRUSTED PIZZAS

CAESAR CHICKEN CONES

HOT CHOCOLATE WITH MARSHMALLOW

GONE IN A SEC

ASSORTED DIM SUM WITH SOUR SAUCE

GOLDEN BAG WITH SHRIMP

ASSORTED SUSHI BITES

ASSORTED MINI THAI DESSERTS

FRUITY SHOOTERS

BITTER SWEET

DARK CHOCOLATE MOUSSE

DARK CHOCOLATE FILLED CREPES

FRESHY FRUIT SKEWERS DIPPED IN DARK CHOCOLATE WITH CONDIMENTS

BANANA BLOSSOMS WITH COCONUT PRAWNS ON LETTUCE WRAP

BANANA & COCONUT SMOOTHIES

COFFEE BREAKS

AFTERNOON COFFEE BREAK – DIM SUM MENU I THB 550++ PER PERSON I

STEAMED SHRIMP HAKAO
STEAMED DUMPLING
STEAMED HOME MADE BUNS WITH ASSORTED FILLINGS
CRISPY PORK WITH ENGLISH MUSTARD
CHINESE EGG TART
MANGO PUDDING

STATION
WONTON NOODLE
PEKING DUCK

BEVERAGES : CHINESE HOT AND COLD TEA SELECTION

ALL COFFEE BREAK INCLUDE ASSORTED OF FRESHLY BREWED COFFEE, TRADITIONAL & HERBAL TEAS

JW MARRIOTT
PHUKET

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