

LUNCH AND DINNER BUFFET MENUS

BUFFET MENU A

SHRIMP CAKES WITH SWEET SPICY DIPPING SAUCE
CRISP FRIED SPRING ROLLS WITH GLASS NOODLES, PORK AND VEGETABLES
CRISPY CATFISH SALAD WITH GREEN MANGO, PEANUTS, MINT, LIME DRESSING
MASSAMAN LAMB CURRY WITH SHALLOTS, POTATOES, PEANUTS
STEAMED BONELESS APAHAP WITH LIME, FISH SAUCE, GARLIC, CORIANDER AND CHILI
PANDAN CHICKEN WITH SWEET SOY SAUCE
BAGOONG FRIED RICE
THAI STYLE FRIED NOODLES, PAD THAI
MINI THAI HALO-HALO
TAPIOCA AND COCONUT CREAM IN PANDAN CUPS
FRESH FRUITS
SOFTDRINKS AND REAL BREWED ICED TEA (BOTTOMLESS)
P895+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS
P995+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 30 PERSONS

BUFFET MENU B

FISH CAKES WITH SWEET SPICY DIPPING SAUCE
FRESH THAI SPRING ROLLS IN RICE PAPER WITH SPECIAL SAUCE
POMELO SALAD WITH PRAWNS, CHICKEN, TOASTED COCONUT, LIME DRESSING
GREEN CHICKEN CURRY WITH EGGPLANT AND BASIL
FRIED BONELESS APAHAP WITH TAMARIND SAUCE
PAN-FRIED U.S. BEEF WITH GARLIC SAUCE
RED VEGETABLE CURRY WITH BROCCOLI, CAULIFLOWER, CARROTS, ASPARAGUS, PEPPERS
BAGOONG FRIED RICE
THAI STYLE FRIED NOODLES, PAD THAI
MINI WATER CHESTNUTS WITH COCONUT MILK
MANGO WITH STICKY RICE
TAPIOCA AND COCONUT CREAM IN PANDAN CUPS
SOFTDRINKS AND REAL BREWED ICED TEA (BOTTOMLESS)
P945+ 10% SERVICE CHARGE PER PERSON, MINIMUM OF 30 PERSONS
P1,045+ 10% SERVICE CHARGE PER PERSON, FOR LESS THAN 30 PERSONS