

Buffet highlights

cold selection includes fresh salads, tempting desserts, tropical fruits and your preferred coffee	340
pizza or noodles, combined with both salad and dessert buffet	460
all hot and cold stations	540

Tempting salads

organic garden bowl	feta, cherry tomatoes, black olives, goji berries, spring onion, roasted sunflower and pumpkin seeds, rocket leaves, avocado, wasabi coconut dressing	320
traditional caesar salad	marinated garden greens with bacon bits, parmesan cheese, croutons	360
market greenery salad	rocket leaves, cherry tomato, quail eggs, apple julienne, pine nuts, spring onion, raspberry walnut vinaigrette	340
mediterranean style	add to your salad with a pan-fried salmon fillet	add 330

Sandwiches & wraps

popia thai and vietnamese spring rolls	fried thai spring rolls and vietnamese summer rolls	360
crisp chicken flap in cornflakes crust	crusted wrap with melted cheddar, broccoli and carrot julienne	390
smoked salmon wrap	fresh flour tortilla roll with layers of smoked salmon, philadelphia cream cheese, tomato, onion	390
grilled panini	toasted wood smoked turkey ham and cheddar sandwich with fries, coleslaw, mayo on focaccia	380

Burgers & more

toasted quesadilla	gratinated spiced ham and cheese flour tortilla with guacamole, tomato salsa, sour cream	360
cheese burger	grilled the way you like it – with cheese, pickles, tomatoes, lettuce	380
breaded chicken “cordon bleu”	frittered filled escalope accompanied with parsley potatoes	420
aussie snapper	tempura fish and potato wedges, traditionally served with tartar sauce and vinegar	420
new yorker steak sandwich	prime sirloin cut, bedded on onion confit between toasted sandwich loaf	460

Typically thai

yam woonsen seafood	spiced glass noodle salad with prawns, squid, mussels	320
satay – the island way	chicken skewers, peanut dip, marinated cucumber	360
crying tiger – sua long hai	char-grilled pork neck and beef rump sliced, spicy chili dip, glutinous “forget-husband” loom pua-rice	480
khai tschiao moo sap	thai omelette with minced pork, rice and sri radcha sauce	280
tom yam goong “Panache”	duet of famous spiced hot and sour soups with prawns	390
tom yam gai “village style”	creamed coconut milk soup, chicken, straw mushroom, tomato	320
pomelo king prawns	local spiced fresh pomelo flakes, sauteed king prawns with tamarind sauce	360
phad phak ruam	stir fried mixed market vegetables served with jasmine rice	290
phad kheo mao	seafood, chicken or pork with thai pasta from the wok	360
moo tod kratiam prik thai	wok-fried pork with garlic and pepper	360
phad ka prow	wok-fried minced meat with garlic, hot basil, chili, oyster sauce	360
phad thai	stir-fried thai noodles with prawns, crushed peanuts, tofu, egg, bean sprouts	340
khao pad moo kop	thai fried rice with egg, crispy pork, spicy nham prik sauce	320
paneng moo	pork fillet in coconut creamed spiced curry, basmati rice	420
vegetable green curry	local organic vegetables in green coconut milk, sweet basil, red chili, steamed rice	380
massaman gai	authentic southern thai yellow curry with chicken, potatoes, peanuts, jasmine rice	440
rad nah mee kop	crisp fried noodles in thick broth with seafood	360

Noodle factory

noodles and co	selection of Asian fresh noodles, tempting accompaniments and cooked to your style - visit our Asian station or select from our noodle menu	330
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Sweet

fresh fruit and dessert buffet	tempting desserts, tropical fruits and your preferred coffee	180
haagen-dazs ice cream	vanilla bean, wild strawberry, rum raisin, macadamia nuts, rich chocolate all served with fresh whipped cream	per scoop 120

++All prices are subject to ten percent service charge and applicable government tax