AMBER
KITCHEN

LOY KRATHONG
Dinner Buffet

24 NOVEMBER 2026 | 6PM – 10PM

HEALTHY SALAD BAR
Romaine, Red and Green Coral, Red and Green Oak, Rocket, Ice berg and Radicchio, Carrot, Red Radish, Sweet Corn, Tomato Cherry, French Beans, Red Onion, Cucumber, Capsicum, Quail Egg, Broccoli

Dressing and Condiment:
French dressing, Balsamic Vinaigrette, Thousand Island, Caesar, Sesame Dressing, Bacon Bit, Croutons, and Semi dried Tomato, and Parmesan cheese

CLASSIC LOCAL DIP
"Nam Prik Pla Heang"
Thai Southern Thai style dried fish dip with chili, garlic, shallot and shrimp paste

"Nam Prik Ma Kham"
Thai western chili dips with young tamarind, chili, garlic, minced pork and shrimp paste

All accompanied by variety of fresh and steamed vegetables

FLAVOURITETHAI SALADS
"Yam Som O" Thai pomelo salad with dried shrimps

"Yam Talay" Mixed seafood salad with chili

"Yam Moo Yang" Grilled pork salad with shallots, tomato, coriander and celery

"Nam Tok Nua Yang" Spicy grilled beef salad with onion, tomato and mint

"Yam Woon Sen Moo Sub" Spicy glass noodle salad with minced pork and peanut

LIVE
"Som Tum" Thai Authentic Papaya Salad with Sticky Rice

Accompinements:

"Gai Yang" Grilled Chicken and

"Kor Moo Yang" Grilled Pork Neck

FAVORITES OF GOURMAND
Cold Cuts: Parma Ham, Coppa, Salami, Beetroot Gravad Lax

Cheeses : Gruyere, Emmental, Danish Blue, Camembert, Fontal, Asiago, Goat Cheese, Quezo Iberico, Livarot

Accompaniments: Walnuts, Cashew, Dried Fruits , Honey, Chutney, Grissini, Lavash Gherkins, Capers, Jalapeño, Marinated Olives, Dijon Mustard, Pearl Onions

ON ICE
Pacific Oysters, Prawns, Mussel, Hua Hin Squid

Condiment: Mignonette, Jaew, Seafood Sauce, Sriracha, Cocktail Sauce, Lemon, Lime, Tabasco, Fried Shallots, Thai Chili Paste

ASSORTED SUSHI
Maki roll, Nigiri, Uramaki

SASHIMI
Tuna, Salmon, Crabsticks, Seabass

SOUP
"Tom Kha Gai" Thai chicken and coconut soup

"Tom Yum Goong" Thai hot and sour soup with prawns

SNACKS
"Peek Gia Thod" Crispy Fried Chicken Wing with Sweet & Sour Sauce

"Poh Pia Pak" Deep fried vegetables spring roll with plum dip

"Thod Mun Goong" Fried Shrimp Pancake

Buffet menu items are subject to availability and should be considered as informative rather than definitive.
If you have any food allergies or dietary concerns please inform our staff who are happy to assist.

Gluten | Dairy | Shellfish | Nuts | Alcohol | Seeds | Sesame | Soy | Pork | Fish
Vegan | Vegetarian | Eggs | Mustard | Sulphur | Celery | Lupin | Peanuts | Spicy

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LIVE PASTA SECTION

Your Choice of Pasta: Penne, Spaghetti, Fusilli

Your Choice of Sauce: Pork Bolognese, Carbonara, Sugo Naepolitana, Aglio e Olio Pepperoncini, Pesto

Your Choice of Accompaniments: Bacon, Mushroom, Onion, Garlic, Fresh Basil, Ham, Cherry Tomato, Fresh Parsley, Fresh Red Chili, Olives, Capers, Parmesan Cheese

KIDS CORNER

Pizza Margherita / Mini Hot Dogs / Fish Fingers / French Fries / Glazed donuts / Mini Muffins: chocolate chip / blueberry

LIVE: NOODLE SOUP SECTION

Khao Soi

Tender Chicken, Crispy Egg Noodles, Shallots, Pickled Mustard Greens, Lime, Chili Paste

Carvery Section:

Slow Roast of Aus. Angus Beef Rump

"Pla Neung Manao" Steamed seabss with lime and garlic sauce, Oven Roast Potatoes, Creamy Green Peas, Roast Pumpkin Wedges

Sauces: Beef Gravy, Mustard, Mushrooms Sauce, Nam Jim Jiaw

LIVE: FROM THE BBQ

Thai River Prawns, Hua Hin Cuttlefish, Pork Neck, Spareribs, Chicken Thigh, Sai Ua Sausage, Spicy Cervelat Sausage

Sauces: Nam Jim Talay, Sriracha, BBQ Sauce, Black Peppercorn Sauce

LOCAL CLASSIC CURRY

"Kaeng Kiew Wan Gai" Thai green curry with chicken

"Massaman Nuea" Aromatic spiced beef curry with potato

"Panang Moo" Thai red curry with Pork

"Khao Suay" Steamed Jasmine Rice

WOK FRIED

"Pad Cha Talay" Wok fried seafood in spicy savoury sauce

"Pla Krapong Pad Krapow" Wok fried seabass with holy basil, garlic and chili

"Phad Pak Sam Sa Hai" Wok fried broccoli, bok choy and shiitake with soy sauce

"Khao Pad Poo" wok fried rice with crabmeat

LIVE:
COTTON CANDY
MANGO STICKY RICE
CHOCOLATE FOUNTAIN

with accompinements

ICE CREAM COUNTER

Vanilla, Mango, Coconut, Lime, Chocolate, Strawberry

FRESH SEASONAL FRUITS: Watermelon, Papaya, Pineapple, Dragon fruit, Cantaloupe, Passionfruit

WESTERN DESSERTS

Chocolate Brownie, Crème Caramel

Baked Cheesecake with Blueberry, Black Forest Cake, Duo of Chocolate Mousse Cups

THAI DESSERTS

"Kluay Buad Chee" Banana in coconut milk

"Khanom Chan" Tapioca and coconut layered dessert

"Khanom Tako" Coconut pudding with waterchestnut

"Khanom Tom" Chewy rice balls filled with coconut and pal sugar

"Khanom Bueang" Crispy pancake with merengue and eggfloss

"Kluay Tod" Crispy battered mini bananas

"Tub Tim Krob" Thai red rubies in cocnut milk

"Khanom Mor Keang" Mung bean custard with crispy onions

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