



Songkran Buffet Dinner

SUNDAY, 13 APRIL 2025
PLAI RESTAURANT | 18:30 - 22:30 HRS.

LIVE APPETIZER STATION

Poh Piah Sod Phuket

Spring rolls | crab meat | red pork | home grown garden vegetables | Sweet Tamarind sauce



THAI SALAD CORNER

Papaya salad and Bunch of Grape seaweed salad

Nut | vegetable | dry shrimp

Yam Tua Plu

Wing bean salad | boiled egg

Yam Hao Plee Krob

Crispy banana blossom salad | seafood | signature peanut dressing

Yam Nueur Yang

Grilled Thai style beef salad

Yam Som O Goong

Pomelo | prawn | chili lime sauce

Larb Pla

Deep Fried fish | chili | Thai herbs | chili paste

Larb Ped

Duck | chili | shallots | lime juice | Thai herbs



HEAT STATION

Tod Man Pla

Deep-fried fish cake

Poh Pia Pak

Deep-fried vegetables spring roll

Dip

Palm sauce | sweet chili cucumber sauce



STEAMED & BAKED STATION

Hor Mok Talay

Steamed seafood | curry paste | herbs

Moo Ob Nam Pueng

Braised pork rib in honey and herb

THAI RELISHES SALSA CORNER

Nam Prik Oong

Spicy pork | tomato chili dip | vegetable

Nam Prik Num

Northern Thai green chili dip | crispy pork skin



LOCAL BBQ CORNER

Gai Yang

Grilled marinate signature turmeric chicken on skewer

Gai Golae

Muslim style grilled chicken

Moo Ping

Grilled marinate signature pork on skewer

Kor Moo yang

Grilled marinate pork neck

Nuer Yang

Grilled marinate beef

Pla Pao Guen

Charcoal grilled Thai sea salt covered whole local fish

Muk Yang

Grilled marinated squid on skewer

Goong Yang

Grilled marinate prawn

Look Chin Yang

Fish ball | chicken ball | pork ball

Sai Krok E-San

Northern Eastern Pork Sausage

Dip

seafood sauce | sweet chili sauce | jiew sauce



LIVE STATION SOUP

Tom Yam Seafood

Spicy clear soup | lemongrass | seafood | mushrooms | perfumed by kaffir lime leaves

Tom Kamin Gai

chicken tight | turmeric | mushroom



Songkran Buffet Dinner

SUNDAY, 13 APRIL 2025
PLAI RESTAURANT | 18:30 - 22:30 HRS.

LIVE STATION WOK-FRIED

Phad Pak

morning glory | local mieang leaves | local vegetables | broccoli | cauliflower | lettuce cantonese | kale | bok choy | carrot | chili | soybean paste | oyster sauce

CURRY STATION

Geang Phed Ped Yang

Red duck curry | pineapple | lychee | grape

Geang Keaw Wan Gai

Green chicken curry | coconut milk | eggplant | sweet basil

Geang Nuer Ma-Kuer Poh

Red beef curry | coconut milk | eggplant | sweet basil

Choo Chee Pla

Fish fillet in red curry with coconut milk

Khao Hom Mali

Steamed jasmine rice

LIVE STATION

Phad Thai

Stir fried thin rice noodles | Phad Thai sauce | choice of chicken | prawn | vegetable

Hoi Thod

Crispy Thai local mussel pancake

Ow-Tao

Pan-fried oysters thickened | tapioca flour | taro | eggs | crispy pork fat

FROM THAI BAKERY

Khanom Ko

Flour sugar dumplings | coconut

Khao Lam

Thai Bamboo sticky rice dessert

Oh Aeiw

Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup | palm seeds

Khanom mor gaeng

Thai custard | mung beans

Khao Mao Tod

Local yellow banana wrapped Thai grain rice

Pollamai Ruam

Selection of tropical fresh fruit platter

SHOW TIME

Khao keab Park Mor

rice paper | sweet peanuts

Khao Neiw Mamung

mango | sticky rice | coconut milk

Roti

(Sweet Local Thai Crepe)

Insert crepe

• Banana, Eggs Top
• Sweetened condensed milk, Chocolate or Vanilla sauce