

Seafood Buffet Dinner

At Charm Thai Restaurant

Friday Night

Price at 1,100++ per person.



Healthy Selections

Mixed green salad with dressings and condiments

Appetizers

Som Tum – Thai-style papaya salad

Goong Sauce Mieng – Deep-fried shrimp with aromatic herbs, betel leaves, dried coconut, and palm sauce

Larb Pla Salmon – Spicy Thai-style salmon salad

Yum Seafood – Spicy seafood salad

Bread

Soft & Hard Rolls

Salted & unsalted butter

Japanese Sushi

Assorted sushi corner

Warm Starters

Steamed fish balls with seafood sauce

Chicken & beef satay with peanut sauce and condiments

Crispy-fried shrimp wrapped in noodles with plum sauce

Vegetable spring rolls

Soup

Classic Thai spicy and sour shrimp soup

Main Hot Dishes

Steamed sea bass with lime sauce

Red curry with prawns

Stir-fried seafood with garlic, chili, and basil

Stir-fried chicken with cashew nuts

Mixed vegetables in oyster sauce

Fried rice with mixed seafood

Spaghetti with tomato sauce

Steamed rice

Live Cooking Stations

Hoi-Tod – Crispy pan-fried mussels with eggs

Pad Thai – Stir-fried rice noodles with prawns

Special Carving of the Day

BBQ whole fish with Thai herbs

or

Pla Yang Krue – Salt-crusted roasted fish

Grilled vegetables - Broccoli, cauliflower, baby corn, bell peppers, tomatoes, carrots, onions, and sweet corn

Live Charcoal Grill

Rock lobster, shrimp, squid, clams, mussels (steamed), and fish fillet

Sauces & Dips: Spicy seafood sauce, BBQ sauce, butter sauce, chili sauce, lime wedges

Desserts

Chocolate cake, crème brûlée, fruit tart, mango with sticky rice, assorted

Thai desserts

Seasonal fresh fruits and assorted ice creams with condiments

Kid's Corner

Fish fingers, chicken nuggets, French fries

