

basil




FLAVORS OF THAILAND: ALL-YOU-CAN-EAT

17:30 – 22:30 hrs.

THB 930++ per person

Enjoy 30 authentic Thai dishes, including Tom Kha Gai Soup, Pomelo Salad, Spring Rolls, Red Curry with Wagyu Beef Cheek and more!

APPETIZERS




THORD MAN GOONG / ทอดมันกุ้งน้ำจิ้มบ๊วย   
Crispy fried prawn cake with plum sauce

GAU HOR BAI TOEY / ไก่ห่อใบเตย   
Deep-fried chicken in pandan leaf

POH PIA THORD / เปาะเปี๊ยะทอด 
Deep-fried vegetable spring rolls with sweet plum sauce





PLAR NUA / ปลานึ่งมะเขืออ่อน    
Grilled beef salad with lemongrass, shallots, mint and young eggplant

SOM TAM RUAM GOONG YANG / ส้มตำกุ้งย่าง  
Spicy green papaya and apple salad with grilled prawn




LARB / ลาบ   
Northeastern Thai salad with spicy minced organic chicken or free-range pork, roasted rice powder and sawtooth parsley

YUM SOM O JAE / ยำส้มโอเต้าหู้กรอบ      
Spicy pomelo salad with crispy bean curds

SOUPS




TOM KHA GAI / ต้มข่าไก่    
Spicy coconut milk soup with organic chicken and organic mushrooms

TOM YUM GOONG / ต้มยำกุ้ง      
Spicy and sour prawn soup with organic mushrooms and tom yum herbs


TOM SAEB MOO / ต้มแซ่บหมู   
Spicy free-range pork broth with mushrooms, lemongrass and Thai herbs




TOM YUM HED / ต้มยำเห็ด  
Spicy organic mushroom soup with Thai herbs




TOM KHA PAK / ต้มข่าผัก  
Spicy coconut milk soup with organic vegetables and tofu

GAENG JUED TAO HU MOO SAB / แกงจืดเต้าหู้หมูสับ   
Clear soup with soft bean curd and minced pork




WOK FRIED




PHAD KAPRAO / ผัดกะเพรา      
Wok-fried organic chicken or free-range pork with chilli and holy basil sauce

PHAD KRATIAM PRIKTHAI / ผัดกระเทียมพริกไทย   
Wok-fried organic chicken or pork with garlic and pepper sauce

PHAD NAM MAN HOI / ผัดน้ำมันหอย   
Wok-fried organic chicken or pork with onions, mushrooms and oyster sauce

TAO HU PHAD MED MAMUANG HIMAPHAN  
เต้าหู้ผัดเม็ดมะม่วงหิมพานต์
Stir-fried bean curds with cashew nuts



PHAD PHAK RUAM / ผัดผักรวม   
Stir-fried mixed vegetables with garlic and light soy sauce

PHAD YORD MARA / ผัดยอดมะระ   
Stir-fried chayote with garlic and light soy sauce



SEAFOOD


GOONG PHAD KRATIAM PRIKTHAI   
กุ้งผัดกระเทียมพริกไทย
Wok-fried prawns with garlic and pepper sauce


PLA KAPONG NUENG MANAO  
ปลากระพงนึ่งมะนาว
Steamed seabass with spicy garlic and lime sauce


PLA KAPONG SAM ROD / ปลากระพงซอสสามรส  
Deep-fried seabass with sweet and sour chilli sauce

CURRIES

GAENG KIEW WAN NUA, MOO RUA, GAI 
แกงเขียวหวาน เนื้อ หมู หรือ ไก่
Green curry with your choice of beef, pork  or chicken

PHED PED YANG / แกงเผ็ดเป็ดย่าง 
Red curry with duck breast and green apple

PANAENG NUA GAEM / พะแนงเนื้อแก้มวัว 
Red curry with slow-cooked wagyu beef cheek




CHOO CHEE PAK RUAM / จู๋ฉีผักรวม 
Red curry with peanuts and organic mixed vegetables



GAENG KIEW WAN PAK TAO HU   
แกงเขียวหวานผัก เต้าหู้
Green curry with bean curd and royal project vegetables




DESSERTS


















KLUAY BUA CHEE / กล้วยบวขจี  
Sour banana poached in warm coconut milk syrup

KANOM KOH MAPRAW ORN / ขนมโคมะพร้าวอ่อน   
Organic rice dumpling stuffed with sweet shredded coconut

KHAO NIEW MAMUANG / ข้าวเหนียวมะม่วง   
Mango with sticky rice

PIAEKPOON KATI SOD / เปียกปูนกะทิสด   
Pandan pudding with coconut cream

HOME-MADE THAI ICE CREAM / ไอศกรีม   
Choice of: mango, coconut, Thai tea or lemon sorbet (2 scoops)

 Contains Pork  Contains Fish  Vegetarian  Vegan  Healthy Dish  Spicy  Signature  Sesame  Contains Peanuts  Tree Nuts  Contains Soy Bean  Gluten-Free  Contains Shellfish  Dairy  Egg  Sustainable  Locally Sourced

All eggs on the menu are cage-free.

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. Our chefs will be delighted to prepare your favorite dish. Gluten Free options available on request. Prices is in Thai Baht and exclude 10% service charge and 7% government tax. Special discount applies for Marriott Bonvoy and The Grande Club Members.



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