

Buffet Menu

vegetables

stir-fried kang kong with shrimp paste and chilli

stir-fried Thai aubergine with soya bean paste and basil leaves

stir-fried chinese kai lan with shiitake mushrooms in oyster sauce

stir-fried mushrooms and tofu with chilli sauce and crispy basil

rice & noodles

fried rice with crab meat and spring onions

black olive fried rice with minced chicken

Thai style fried noodles with prawns

pineapple fried rice with mock chicken

fragrant jasmine rice

vegetarian

stir-fried beancurd in shiitake soya sauce

deep-fried beancurd with chilli-tamarind sauce

stir-fried beancurd with black pepper sauce

sautéed mock chicken with garlic, chilli and crispy basil

desserts

Thai style mo mo ja ja

Thai fragrant mango with sticky rice

baked Thai style durian cake with coconut milk

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FINE THAI CUISINE

LUSCIOUS A LA CARTE BUFFET

\$49.90⁺⁺ per diner

\$24.90⁺⁺ per diner
children ages 5 to 11

additional \$45⁺⁺ per diner
for unlimited sparkling wines, wines, beer

buffet option is mandatory for all diners on the same table.
a la carte option not permitted with diners who do not order buffet from the same table.
ordering of unlimited alcohol cannot be shared within a group of diners.
available daily, from 12pm to 3pm only.
menu items are subject to change, terms & conditions apply
10% of total bill will be charged for food wastage.
prices are subject to service charge and GST, not applicable with any other promotions

Chef Recommendations

grilled iberico pork collar in thick red curry
soft shell crab sautéed in yellow curry sauce, with onion and celery
grilled prawns in sizzling red curry
pan-seared New Zealand lamb rack
grilled iberico pork collar with chilli lime dressing

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appetiser

deep-fried curried fish cakes
seared sea scallops with chilli lime dressing
crispy spring rolls with herbs, taro and ginkgo filling
crispy Thai rice crackers with minced chicken and prawns dip
shredded duck wrapped with leek, corn and five-spice,
served with herbed prune sauce

salads

mango salad with tofu
pomelo salad with prawns, roasted coconut and sweet chilli jam
traditional pork or chicken salad
spicy green papaya salad with dried prawns

Buffet Menu

soups

classic spicy and sour soup with prawns, mushroom and slices of coconut meat
clear spicy and sour soup with seafood
mild coconut and galangal soup with chicken
spicy coconut soup with mushrooms
spicy tom yum soup with vegetables and mushrooms
clear soup with minced pork, tofu and glass noodles

curries

authentic green curry chicken with baby eggplants and basil
grilled Australian beef sirloin in red panang curry
New Zealand lamb in massaman curry with lotus seeds
chicken in red curry with coconut milk and baby eggplants

meat & poultry

stir-fried tender chicken with cashew nuts and spring onions
black pepper beef sautéed with onions, baby corns and garlic
southern Thai style grilled chicken
stir-fried chicken or pork with chilli basil leaves

seafood

stir-fried prawns with garlic and peppercorn
golden-fried fish fillet in savoury three-flavoured sauce
stir-fried mixed seafood with spicy Thai herbs and green peppercorn
stir-fried squid with salted egg