



# Taste of Thai

17 April to 7 May 2026

6:30pm - 10pm

From 17 to 26 April 2026, experience the vibrant flavours of Thai cuisine as Chef Sorawut and Chef Jittawa from Mandarin Oriental, Bangkok, take over the buffet line, presenting a showcase of authentic Thai specialities.

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea  
(Sunday to Thursday)

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea  
(Friday and Saturday)

Additional SGD 100 per adult inclusive of free flow of champagne, house wine and beer

Additional SGD 80 per adult inclusive of free flow of house wine and beer

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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## **TASTE OF THAI SPECIALS**

Yam Som-O *Pomelo salad with prawns and Thai herbs*  
Yam Talay *Thai spicy seafood salad with mint, lemongrass and chilli dressing*  
Pra Thad Lom *Deep-fried prawn roll with plum sauce*  
Tom Kha Gai *Thai coconut chicken soup*  
Tom Yum Goong *Spicy prawn soup with lemongrass and kaffir lime*  
Gaeng Phed Ped Yang *Thai duck red curry with tomato, pineapple and sweet basil*  
Massaman Nuea *Thai beef curry with potatoes*  
Gai Phad Med Mamuang *Wok-fried chicken with cashew nuts*  
Poo Pad Pong Graree *Wok-fried crab with yellow curry powder and egg*  
Phad Pak Ruam *Wok-fried mixed vegetables with mushroom sauce*  
Khao Phad Oriental *The Oriental wok-fried rice*  
Khao Kha Moo *Traditional Thai braised pork leg rice with pickled mustard, braised egg, baby kailan and homemade Thai chilli*  
Khai Jiaw *Thai-style omelette with crab meat, cilantro and Thai chilli sauce*  
Pu Ob Woonsen *Braised glass noodles with crab*  
Pla Phad Med Mamuang *Deep-fried fish fillet with cashew nuts*  
Pla Muk Nung Manow *Steamed squid with lime sauce*  
Phad Krapow Gai *Thai basil chicken*  
Phad Kana Moo Krob *Stir-fried kailan with roasted pork*  
Nuea Dad Deaw *Thai-style crispy sun-dried beef*  
Moo Tod Gratiem *Deep-fried marinated garlic pork neck*  
Tod Mun Pla *Thai fish cake*

## **Chef-in-action station**

Som Tum Gai Yang *Thai papaya salad with roasted chicken, dried shrimp, roasted peanuts and sticky rice*  
Guay Tiew Nuea *Choice of rice noodles or egg noodles, served with slow-braised Wagyu beef shank and beef balls.*  
Phad Thai *Stir-fried noodles with prawns, peanuts and tamarind sauce*

## **SEAFOOD COLOSSEUM served with condiments, lemon and tabasco**

Seasonal oyster  
Boston lobster  
Mud crab  
Snow crab\*  
Yabby  
Green lipped mussels  
White clam

## **SALAD**

Selection of market fresh lettuce and dressing

## **SELECTIONS OF COLD CUT PLATTER**

Bresaola  
Pork salami  
Smoked salmon  
Snow fish  
Peppercorn mackerel

## **FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE served with wafer cracker, lavosh, bread stick and jam**



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## JAPANESE COUNTER

### Sashimi

Tuna, salmon, octopus

### Sushi and Maki

Salmon, ebi, tamago kani, California, futomaki

### Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

## NOODLE STATION

Signature laksa *Served with prawn, quail egg, beancurd puff and beansprout*

## ASIAN DELIGHTS

Soup of the Day

Indonesian-style curry prawn with mantou

Pork with ginger and spring onion

Wok-fried marinated beef in sha cha sauce

Stir-fried seasonal vegetables with mushroom

## EUROPEAN DELIGHTS

Classic chicken soup

Tuscan butter chicken

Sweet soy braised beef cheek

Wild mushroom with bacon and mascarpone

Honey chipotle glazed salmon

Seafood filo pie

Clam in sake lemongrass broth

Sautéed greens with garlic confit and almond

Baked potato with Thai chilli, scallion and mayonnaise

Garlic bread

## INDIAN DELIGHTS

Tandoori Specialty

Tandoori Achari Fish *Marinted fish with Indian pickles*

Basil Chicken Tikka *Chicken cooked in basil marinade with yoghurt*

Gulabi Kebab *Beetroot cooked with Indian spices and cottage cheese*

### Curry Set

Murgh Achari *Chicken with pickled sauce*

Lamb Vindaloo *Spicy lamb curry with potatoes*

Shahi Paneer *Cottage cheese with cashew nut gravy*

Malabar Jhinga *Tawa roasted shrimp with coconut, fresh onion and tomato gravy*

Rajma Masala *Kidney beans curry*

Makai Palak *Sweet corn with spinach sauce*

### Basmati Rice and Naan

Vegetable Pulao *Basmati rice with mixed vegetables*

Masala and plain papadum

Plain or garlic naan

\*Available on Friday and Saturday only.

Menu items are subject to change.



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## PIZZA

Tomato and cheese  
Tom yum lobster

## LIVE CARVING BOARD

Slow-baked grass-fed Angus striploin with Thai dipping sauce  
Thai-style marinated baked fish with chilli and lime  
Whole baked roasted chicken with Thai herbs

## ALFRESCO BBQ\*

Garlic king prawn  
Ribeye steak  
Grilled pork neck  
Thai-style BBQ pork skewer  
Grilled squid

## LITTLE FAN CORNER

Assorted sushi  
Fun cut sandwich and fruit  
Popcorn  
Assorted cookies, muffins and doughnuts  
Candy and chocolate

## DESSERTS

Signature chocolate cake  
Thai milk tea cheesecake  
Nutty caramel pâte à choux  
Mango mousse  
Khao Niew Mamuang *Thai mango sticky rice*  
Tub Tim Grob *Water chestnut in coconut syrup*  
Coconut pudding with Thai red ruby  
Mango sticky rice sablé tart  
Coconut avocado mousse

## Nonya Delights

Penang lapis, banana sticky rice, kueh dadar, ondeh ondeh, kuih tako

## Under The Lamp

Kluay Kaek *Deep-fried banana*

## Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

## Chocolate Fountain

Seasonal fruits and marshmallow

## Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, coconut sorbet, vanilla, chocolate,

## Assorted Cookies

## Garden of Fruits

Selection of tropical and seasonal fruits

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