

Italian

BUFFET NIGHT

EVERY TUESDAY

FROM 6 PM. ONWARD



1,250 THB ++
/ PERSON

This price is subject to a 10% service charge and 7% VAT

Italian

BUFFET NIGHT

Every Tuesday | From 6 PM. Onwards

THB 1,250++ / person

HOT APPETIZER

Fried Seafood Platter

Deep-fried prawns and squid served with tartar sauce

APPETIZER & SALAD

Cold Cuts

Parma Ham, Coppa Ham, Salami Milano

Cheese

Deep Fried Minced Prawn and Fish Wrapped in Wonton Sheet with Sweet Chili Sauce

Marinated Thyme Olives & Pickles, Marinated Grilled Mixed Vegetables

Caprese Salad

Buffalo Mozzarella, Tomatoes, Olive Oil, and Sweet Basil

Fresh Tomato Salad

Fresh Tomatoes with Onions and Oregano

Seared Tuna Salad

Baby Organic Greens with Seared Tuna and Cherry Tomatoes

Rocket Salad with Goat Cheese & Walnuts

Rocket Salad with Caramelized Walnuts, Goat Cheese, Cherry Tomatoes, and Balsamic Dressing

SOUP

Minestrone Soup

Italian Vegetable Soup with White Beans, Pasta, Basil Pesto, and Parmesan Cheese

ASSORTED LEAVES & DRESSING

Romaine, Butterhead, Iceberg, Carrots, Red & Green Oak, Cucumber, Corn, Broccoli, Cherry Tomatoes, Kidney Beans

Italian Dressing
Thousand Island Dressing
Caesar Dressing
Blue Cheese

Bread Selection

Served with basil pesto, tomato salsa, ed pepper pesto, and butter

FRESH OVEN PIZZAS

Spicy Salami Pizza

Tomato sauce, mozzarella, spicy salami

Margherita Pizza

Tomato sauce, mozzarella, Italian basil

Seafood Pizza

Mozzarella, prawns, scallops, calamari, mussels, and lemon zest

PASTA LIVE STATION

Ravioli | Spaghetti
Penne | Fettuccine

Prepared with Carbonara Sauce
Bolognese Sauce
Pomodoro Sauce
Amatriciana Sauce
Arrabbiata Sauce
Parmesan Cheese



Italian

BUFFET NIGHT

ROASTED STATION

Roast Beef Ribeye

DWhole Grain Mustard, Pan Gravy, Chimichurri

HOT DISH

Piccatta Alla Milanese

Pan Fried Chicken Breast, Parmesan Cheese, Zucchini and Cherry Tomato

Seabass Arrabbiata

Pan Fried Seabass Fillet with Spicy Tomato Garlic Sauce

Agnello Come Piace A Julian Al Balsamico

Lamb Sholder, Roasted Bell Peppers, Balsamic Sauce

Gnocchi Alla Parmigiana

Potato Dumplings, Tomato Sauce and Parmesan Cheese

Risotto Ai Funghi

Italian Style Rice Cooked, Mixed Mushrooms, and Cream

Caponata

Eggplant, Onion, Tomatoes, Oregano, Parsley

DESSERT

Tiramisu Cake

Panna Cotta

Italian Torte

Cannoli

Mixed Fruit

ITALIAN *Spritz*

THB
299.-

Aperol Spritz

The original Aperitivo, bright, bittersweet, and endlessly refreshing.

Campari Spritz

Bitter, bright, and irresistibly refreshing, the true Italian classic that captures the sunset in a glass.

Lemon honey cello

Sweet, zesty, and bubbly homemade lemon honey cello meets prosecco for a sun-kissed Italian refreshment.

"Happy
Spritz Time"



Japanese

BUFFET *Night*

EVERY THURSDAY

FROM 6 PM. ONWARD



1,150 THB ++
/ PERSON

This price is subject to a 10% service charge and 7% VAT

Japanese

BUFFET *Night*

Every Thursday | From 6 PM. Onwards

THB 1,150++ / person

SNACK

Katsu Sando
Gyoza
Tempura
Takoyaki
Okonomiyaki
Tonkatsu
Chicken Karaage

SALAD

Potato Salad
Tofu Salad
Tuna Salad
Seaweed Salad
Tako Salad

COUNTER

Sashimi

Yellow Fin Tuna
Hamachi
Salmon
Octopus
Hokkigai

Sushi

Nigiri Sushi

Rolls

California Maki
Salmon Maki
Shrimp Tempura Maki Spicy Roll
Mixed Maki Roll

HAND ROLL SPECIAL

Ikura, Unagi, Negitoro, and Avocado

HOTDISH

Beef Yakiniku
Japanese Chicken cCurry
Grilled Teriyaki Mackerel
Hambagu
Yakisoba
Japanese Fried Rice with Garlic

RAMEN & UDON

Shoyu Raman

Pork Chashu, Naruto, Boiled Egg,
Box Choy, Spring Onion

Miso Ramen

Pork Chashu, Boiled Egg,
Corn, Spring Onion

Tempura Udon

Deep Fried Shrimp, Naruto,
Boiled Egg, Spring Onion

DESSERT

Japanese Cheese Cake
Matcha Tiramisu
Mango Pudding
Japanese Melon
Yuzu Sorbet



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● JAPANESE TWIST

Free flow 2 hrs

850++

JAPANESE Whisky Highball

Classic and crisp — Smooth Japanese whisky topped with sparkling soda for a perfectly balanced refreshment.

YUSU Highball

A bright twist of Japanese citrus — refreshing, aromatic, and delightfully tangy.

GINGER Highball

Zesty and spirited — whisky meets ginger ale for a subtly spicy, refreshing kick.

