

# **Carousel International Buffet Restaurant**

## **Thai Food Promotion**

### **Dinner Special Highlight Sample Menu**

#### **27<sup>th</sup> May – 24<sup>th</sup> June 2017**

#### **Appetizer**

**Por Pai Phad Thai** (Crispy Phad Thai spring rolls with sweet chili sauce)  
**Gai Yang** (E-san style grilled marinated chicken with roasted chili dip)  
**Goong Hom Pla** (Deep-fried prawn rolls with plum sauce)  
**Hoy Sheel Hor Bai Toew** (Deep fired marinated scallop wrap in Pandan leaves)  
**Ka Buang Talay** (Thai pancake filled with minced seafood and herbs)  
**Salmon Char nam pla** (Fresh Salmon with Thai spicy sauce and fresh garlic slice)  
**Nam Prig Ma Kram Sod** (Fresh Tamarind chili shrimp paste with boiled and fresh vegetables)

#### **Thai Salad**

**Tam Farang** (Spicy Fresh guava salad with prawns and cashew nuts)  
**Som Tam Thai Gai yang** (Spicy green papaya salad with marinated grilled chicken)  
**Yam Ma Kraw Yoew** (Spicy grilled green eggplant salad with boiled egg)  
**Yam Takari Talay** (Spicy lemon grass salad with mix seafood)  
**Lrab Gai Muang** (Spicy minced Chicken salad northern style and traditional garnish)  
**Yan Ma Muan Poo Nim Thord** (Spicy soft shell crab salad with green mango and mint leaves)

#### **Thai Specialties**

**Gang Massaman Nuea** (Beef in rich massaman curry with potatoes)  
**Gang Ped Ped Yang** (Red curry with roasted duck and lychee)  
**Pla Mueak phad Kai Kram** (Wok fried crab in yellow curried and salty egg)  
**Goong Sauce prik Thai drum** (Wok fried Tiger prawns in Black pepper corn sauce)  
**Pla Thord Sauce Mma Kram** (Crispy Fish topped with tamarind sauce)  
**Kai Yad Sai** (Thai omelet stuffed with chicken and spices)  
**Phad Nor Mai Fa rang Hed Hom** (Fried asparagus with fresh mushroom in Oyster Sauce)  
**Khao Ob Saparod** (Baked pineapple rice)

#### **Thai Soup Station**

**Tom Yam Gung** (Favorite Thai Hot Prawn Soup)  
**Soup Sai Gai Yam** (Clear chicken soup with Northern Thai spices)

**Pla Ab**

Marinated sea bass fillet with herbs cooked in banana leaves/ Thai chili and lime sauce

**Steam**

**Hor Nueak Gai** (Northern Thai steamed marinated chicken with herbs))

**Noodle Station**

**Kaow Soy Gai**

Chiang Mai famous curried noodle with chicken and condiment( Roasted chili paste, Lime , pickle mustard and fresh lime)

**Thai Dessert Specials**

**Khao Niew Mamuang** (Sticky Rice with Mango)

**Fak Thong Sangkhaya** (Custard Pumpkin)

**Lood Chong** (Rice dumplings in Iced Coconut Milk)

**Sakhoo Peak** (Boiled Sago with taro)

**Buea Loy** (Rice dumplings in Coconut Pudding)

**Kanon Chan** (Thai layer cake )

**Ka nom Kuaa** (banana rice cake)

**Kuea Thord sauce sakaya** (deep fried banana with pandan sauce)

**Tub Tim Krob** (Coated Water Chestnuts in Coconut Milk)

**Pol-la-mai Ruam** (Assorted Fresh Fruits)

**Hot Dessert**

**Mun Bud Chee** (Steamed sweet potato in coconut Milk)

**\*\*The Chef reserves the right to make some changes to the menu,  
depending on freshness and availability of ingredients**