

FOOD & BEVERAGE



BANYAN TREE
SAMUI



Contents

Set Menus

Western Set Dinner	P. 4-6
Thai Set Dinner	P. 7-9
Banyan Western Set Dinner	P. 10-12
Banyan Thai Set Dinner	P. 13-14

BBQ Menus

Standard BBQ Menu	P. 16-17
Deluxe BBQ Menu	P. 18-19
Premium BBQ Menu	P. 20-21

Buffet Menus

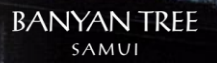
International Buffet Menu	P. 23-28
Thai Buffet Menu	P. 29-36

Canapé Menus

Canapé Selection Menu	P. 38-40
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Beverage Menus

Beverage Selection Menu	P. 42-44
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Western Set Dinner I

THB 2,200 nett per person

Oven-Dried Tomatoes,
Goat Cheese, Thyme-Brushed Crisp Puff-Pastry Tart, Arugula Lettuce,
Basil-Infused Virgin Olive Oil

Coriander & Cumin Flavoured Salmon Steak,
Saffron Rice, Fresh Tomato-Chive Dressing

OR

Roasted Chicken Breast,
Pan-Grilled Chicken, Roasted Vegetable, Mushroom Sauce

Traditional Granny's Warm Apple Crumble, Cinnamon Ice Cream



Western Set Dinner II

THB 2,600 nett per person

Lobster and Duck Liver Tart,
Pistachio-Coated Mousse, Thyme Biscuit, Raspberry-Port Wine Jelly

Spinach Cream Soup, Citrus-Seafood Slaw, Crispy Bacon

Oven-Baked King Fish
Creamy Spinach, Capers, Lemon-Tomato Gremolata

OR

Beef Tenderloin, Grilled Asparagus, Carrot-Potato Galette

Flourless Chocolate Cake, Mango Compote, Mascarpone Ice Cream

Western Set Dinner III

THB 3,200 nett per person

Grilled Sea Scallops,
Cucumber Capsicum Salsa, Zucchini, Citrus Vinaigrette

Chilled Tomato Tea, Rye Bread, Chickpea Spread

Lobster Lasagne:
Homemade Fresh Egg Pasta, Lobster, Fresh Tomato Concassé,
Young Leek Salad, Buffalo Mozzarella, Saffron Cream

OR

Lamb Loin Roll,
Capsicum and Goat Cheese Soufflé, Kalamata Olive
and Rosemary Glaze, Crushed Cumin Potato,
Fried Beans, Bacon

Flourless Chocolate Cake, Papaya Compote, Mint Sorbet, Crème Fraiche

Thai Set Dinner I

THB 2,400 nett per person

Larb Tuna

Spicy Yellow Fin Tuna Tartar, Crisp Craker,
String Bean and Cucumber Salad

Yum Hua Plee Goong

Banana Blossom Salad , Grilled Marinated Prawns,
Fried Banana Flower, Coconut Dressing

**

Gaeng Jeud Gai Maprao On

Young Coconut in Clear Chicken Broth, Shitake Mushrooms, Thai Basil

**

Gaeng Khiew Wan Gai

Gentle Braised Chicken Green Curry, Apple Eggplants, Sweet Basil Leaves,
Accompanied with Crispy Fish, Salted Egg

Phad Tom Yum Haeng Goong

Stir Fried King Prawns, Galangal, Lemongrass, Tom Yum Paste

Phad Kaprao Neua

Wok Fried Australian Beef Tenderloin, Hot Basil, Chili

Phad Phak Boong Fai Daeng

Wok Fried Morning Glory, Garlic, Chili, Oyster Sauce

Khao Saffron & Khao Horm Mali

Choice of Saffron or Jasmine Rice

**

Gluay Thod

Banana Fritter, Thai Ice Tea Ice Cream

Thai Set Dinner II

THB 2,800 nett per person

Khong Wang Ruammit

Thai Appetizer Sampler; Chicken Pandan Leaves, Prawn Cake, Crab Mango Rice Paper Roll, Pomelo Salad with Soft Shell Crab

**

Tom Yum Goong

Spicy Lemongrass Soup, Tiger Prawns Skewer

**

Goong Thod Ha Rod

Fried Tiger Prawns, Tamarind-Flavored Sauce

Phad Pak Ruam

Stir-Fried Assorted Vegetables, Oyster Sauce

Gaeng Phed Ped Yang Lychee

Grilled Duck, Pineapple, Lychee, Sweet Basil, Grapes, Red Curry

Moo Ob Numpheung

Roasted Peppered Pork Spare Ribs, Black Pepper & Honey Comb Sauce

Khao Saffron & Khao Horm Mali,

Choice of Saffron or Jasmine Rice

**

Sung Kaya Maprao On

Young Coconut Brulee, Ginger Syrup

Thai Set Dinner III

THB 3,200 nett per person

Khong Wang Ruam

A Selection of Freshly Prepared Thai Appetizers
Crisp Rice Noodle Wrapped Prawn, Grilled Tender Chicken Satay,
Fried Floppy Sea Bass Spring Rolls, Banana Blossom-Prawn Salad

Tom Kha Hoi Shell

Galangal-Coconut Broth, Scallop, Coriander, Kaffir Lime Leaf

Pla Neung Manao

Steamed Snow Fish Fillet, Chili-Lime Sauce, Steamed Cabbage

Phad Kaprao Neua

Wok Fried Australian Beef Tenderloin, Hot Basil, Chili

Gaeng Kati Poo Gup Bai Chapoo

Red Curry Crab Meat, Wild Pepper Leaf,
Accompanied with Boiled Egg, Thai Rice Vermicelli

Phad Phak Boong Fai Daeng

Wok Fried Morning Glory, Garlic, Chili, Oyster Sauce

Khao Saffron & Khao Horm Mali,

Choice of Saffron or Jasmine Rice

Khao Niew Mamuang & I-tim Kathi

Mango Sticky Rice, Coconut Ice Cream

Banyan Western Set I

THB 3,200 nett per person

Grilled Seafood Salad with Avocado, Tomato & Kalamata Olives,
Balsamic Dressing

**

Wild Mushroom Consommé with Vegetable Ravioli

**

Seasonal Sorbet

**

Surf 'N' Turf

Pan-Seared Salmon Roll,
Crab Meat Soufflé on Fennel Saffron Purée &
Roasted Beef Strip Loin with Sautéed Artichoke and Red Wine Sauce

**

Freshly-Baked Ricotta Cheesecake,
Wild Berry Compote and Tiramisu Ice Cream

**

Coffee or Tea

Petit Fours



Banyan Western Set II

THB 3,600 Nett per person

Lobster Salad with roasted Coconut Shavings

**

Potato Consommé with Black Mushroom and Chives

**

Sea Bass with Sun-Dried Tomatoes, Green and Black Olive Sauce

**

Seasonal Sorbet

**

Australian Lamb Rack with Barolo Sauce
Garden Vegetables and Potato Gratin

**

Dialog of Sweets

**

Coffee or Tea

Petit Fours



Banyan Western Set III

THB 4,600 nett per person

Oakwood-Smoked Salmon on Caviar Cream
Micro Garden Greens in White Truffle Oil Vinaigrette

**

Clear Chicken Consommé with Scallop Ravioli
Cumin Straw

**

Pan-Grilled Duck Foie Gras on Green Asparagus,
Tamarind Reduction, Tomato-Herb Salsa

**

Seasonal Sorbet

**

Angus Beef Tenderloin in Parmesan Cheese Crust &
Boston Lobster on Asian Greens, Morel Mushroom Sauce

**

Dialog of Sweets

**

Coffee or Tea

Petit Fours and Pralines



B a n y a n T h a i S e t I

THB 3,400 nett per person

Vihok Non Rung

Bird Shaped Prawns, Crispy Vermicelli, Sweet and Sour Sauce

Yam Makhue Phao, Nua Poo

Grilled Eggplant Salad with Crabmeat and Coconut Dressing

Yum Pla Foo

Deep-Fried Fish, Cashew Nuts, Green Mango Salad, Shallots, Chili-Lime Dip

**

Tom Yum Goong

Hot and Spicy Tiger Prawn Soup, Mushrooms, Lemongrass, Chili, Lime, Coriander

**

Seasonal Sorbet

**

Gaeng Phed Ped Yang

Grilled Duck Breast, Sweet Basil, Red Curry,
Accompanied with Grilled Lychee & Pineapple Compote

Pla Neung Manao

Steamed Snow Fish Fillet, Chili-Lime Sauce, Steamed Cabbage

Goong Savoey

Wok-Fried Prawns, Chili, Onion, Homemade Shrimp Essence, Salted Duck Egg

Phad Nor Ma Farang Kab Hoi Shell

Stir-Fried Asparagus with Sea Scallops in Oyster Sauce

**

Saffron Ruby of Siam

Three-Coloured Ruby Water Chestnut in Sweetened Coconut Milk, Jasmine Ice Cream

Banyan Thai Set II

THB 3,600 nett per person

Spicy Yellow Fin Tuna Tartar, Crisp Noodles, Cucumber Salad
Grilled Australian Wagyu Beef Strip Loin, Spicy Green Garden Vegetable Salad
Crisp Rice Noodle-Wrapped Prawn, Sweet Mango-Chili Sauce

Coconut Cappuccino
Grilled Sea Scallop on Lemongrass Skewer, Lotus Seed & Lime

Charcoal-Grilled Tiger Prawn
Samui Island Fruit Salsa, White Truffle Honey

Anchan Flower & Mangosteen Sorbet

Boneless Beef Short Ribs Braised in Mussaman Curry
Baked Snow Fish in Banana Leaf,
Spicy and Sour Thai Herb Dressing, Fried Vegetable Parcel

Deep-Fried Banana Tempura
on a Raspberry Coulis with Vanilla Ice Cream

Coffee or Tea

Praline

Price is in Thai Baht and inclusive of 10% service charge and applicable government tax

BBQ MENUS



BANYAN TREE
SAMUI



Standard BBQ Menu

THB 2,500 nett per person

(Minimum 40 people)

Cold Section

Coconut Beer Butter Shrimp Salad, Tropical Salsa
Crab Meat and Cucumber Salad, Curry Mayonnaise
Baby Octopus, Melon Salad
Mosaic of Seafood, Lime-Chili Dressing, Roasted Coconut Flakes
Avocado and Tuna Salad, Miso Lemongrass Dressing
Bean Sprout, Red Radish Salad
Cucumber, Seaweed Salad
Green Beans, Sesame Seeds

Hawaiian Chicken-Pineapple Salad
Pumpkin, Poppy Seed Salad, Sweet Chili Sauce
Caesar Salad Station

Large Bread Display Tapas Style, Salsa, Guacamole, Tapande

Soup

Curry-Flavoured Island Seafood Chowder

BBQ Cooking Station

Prawn and Vegetable on Lemongrass Skewer
Samui Shellfish
Fish Wrapped in Banana Leaves
Giant Chicken Burger
BBQ Pork Ribs
Beef Teriyaki
Honey Soya-Marinated Lamb Cutlets

Hot Section

Island Fried Rice, Clams, Vegetables
King Fish Steak Simmered in Sake and Soy Sauce
Cajun-Spiced Potato Wedges
Assorted Vegetables
Crispy Coconut Chicken Fingers
Banana Pork Dumplings, Spicy Fruit Chutney

Dessert

Fruit Jelly
Freshly-Sliced Seasonal Fruits
Rice Pudding
Coconut Sweets
Cakes and Pastries
Baked American Cheesecake, Thai Basil and Strawberry Salsa
Flourless Chocolate Cake
Pavlova, Fresh Fruit Salad
Baked Californian Raisin Bread & Butter Pudding



Deluxe BBQ Menu

THB 2,800 nett per person

(Minimum 40 people)

Appetizers and Salads

Fried Squid, Basil Salad
Young Papaya, Shrimps Salad
Stir-Fried Mussel, Curry Oil
Spicy Seafood Salad, Roasted Coconut Flakes
Crispy Fish, Oyster Mushroom

Salad Bar with a Selection of Fresh Vegetables

Shredded Carrots	Celery Sticks,
Mushrooms	Spring Onions
Romaine Lettuces	Coral Lettuces
Baby Corn	Green Beans
Potatoes Salad, Grilled Capsicum	
Oven-Baked Artichokes, Kalamata Olives	

Choice of Dressing

Thousand Island, Italian, Blue Cheese or House Dressing

A Selection of Condiments

Croutons	Crispy Bacons Bits
Olives,	Sprouts
Roasted Nuts	Seeds
A Basket with a Selection of Roasted Garlic Breads	

Soup

Tom Yum Talay
Spicy Lemongrass-Flavoured Seafood Soup
Spicy Peanut and Banana Soup, Steamed Snapper

From the Grill

Rock Lobster
Shrimp in Banana Leaf
Squid and Onion Skewer
Blue Crab
Minced Fish Cakes
Snapper
Barracuda Cutlets

Condiment & Sauce

Barbecue Sauce	Garlic Butter Sauce
Chili Lime Sauce	Spicy Chili Sauce
Soya Sauce	Plum Sauce
Tamarind Sauce	Mushroom Sauce
Fresh Green-Pepper Sauce	

To Complement Your Meal

Fried Rice, Clams, Mushrooms
Pan-Fried Fish Fillet, Cherry Tomatoes
Corn on the Cob
Potato Wedges
Stir-Fried Baby Vegetables, Oyster Sauce

Dessert

Selection of Fresh Fruits
Crème Brûlée, Berry Compote
Mini Fruit Tartlets
Pineapple-Crumble Tart
Coconut Mountain Pudding
Pumpkin-Ginger Pie
Assorted 'Look Choop' Marzipan
Banana-Pineapple Spring Rolls

Premium BBQ Menu

THB 3,500 nett per person

(Minimum 40 people)

Appetizers and Salads

Baby Shrimp Cocktail	Smoked Halibut and Asparagus Dips
Drizzled in a Chive Dressing	French Beans Tossed with Shallots
Mediterranean Pasta Salad	Crispy Bacon
Roasted Veal with a Dried Apricot Sauce	
Tender Palm Hearts and Smoked Tuna Salad	
Glazed Tomatoes Filled with Minced Beef and Goat Cheese	

Salad Bar with a Selection of Fresh Vegetables

Shredded Carrots	Celery Sticks
Mushrooms	Spring Onions
Romaine Lettuces	Coral Lettuces
Baby Corn	Green Beans
Farmer's Salad with Kalamata Olives and Mixed Bell Peppers	

Choice of Dressing

Thousand Island, Italian, Blue Cheese or House Dressing

A Selection of Condiments

Croutons	Crispy Bacons Bits
Olives,	Sprouts
Roasted Nuts	Seeds
A Basket with a Selection of Roasted Garlic Breads	

From the Soup Tureen

Cream of Corn Soup with Minced Chicken
Beef Broth with Leek and Pearls

From the Grill

Snapper Fillet “Saltimbocca”
Thai Lemongrass Skewer with Salmon and Sea Scallops
Lebanese-Style Chicken
Chicken Liver and Mushrooms Kebabs
Stuffed Calamari
Surf ‘n’ Turf Skewers
Pork Cutlet with Honey Pepper
Spicy Minced Beef Quesadilla
Rib Eye Steaks Marinated in Rosemary and Mustard Seed

Condiment & Sauce

Barbecue Sauce	Garlic Butter Sauce
Chili Lime Sauce	Spicy Chili Sauce
Soya Sauce	Plum Sauce
Tamarind Sauce	Mushroom Sauce
Fresh Green-Pepper Sauce	

To Complement Your Meal

Baked Potatoes with Sour Cream, Bacon Bits and Chives
Pineapple Fried Rice
Mixed Vegetables
Thai-Style Spaghetti

Dessert

Tropical Sliced Fruits
Banana Bread
Peach Ginger Flan
Pineapple Crumble Tart
A Selection of Asian Sweets and Pastries

BUFFET MENUS



BANYAN TREE
SAMUI



International Buffet I

THB 2,600 nett per person

(Minimum 40 people)

Appetizers and Salads

Pomelo Salad with Garlic Shrimps, Tamarind Dressing
Smoked Salmon with Avocado and Shallots
Oven-Roasted Artichoke and Black Kalamata Olives
Tomato and Mozzarella Salad Drizzled with Balsamic Vinegar
Glass Noodle Salad with Minced Chicken
German Potato Salad with Grain Mustard and Crisp Beef Bacon
Australian Roasted Beef Roll with Green Asparagus

Salad Bar with a Selection of Fresh Vegetables

Shredded Carrots	Celery Sticks
Mushrooms	Spring Onions
Romaine Lettuces	Coral Lettuces
Baby Corn	Green Beans

A Selection of Condiments

Croutons	Crispy Bacons Bits
Olives,	Sprouts
Roasted Nuts	Seeds
Selection of Finest Bread and Rolls and Crispy Grissini	

Soup

Clear Seafood and Vegetable Soup with Saffron

Hot

Fried Seafood and Vegetable Fritter
Steamed Garoupa Fillet with Sweet and Sour Vegetables
Fusilli Pasta, Chicken and Tomatoes, Virgin Olive Oil
Gaeng Garee Gai (Yellow Chicken Curry with Potatoes)
Oven-Baked Duck Breast with Orange-Green Pepper Corn Relish
Beef Tournedos with Pommery Mustard Crust and Jus
Grilled Lamb Cutlets on Garlic Beans
Oriental Fried Rice
Fresh Market Vegetable

Dessert

Assorted French and International Sweets
Star Anise-Flavoured Fresh Fruits
Mango Sticky Rice
Blueberry Cheese Cake
Crème Brûlée with Berry Compote
Lemon Meringue Pie
Seasonal Fresh Fruits



International Buffet II

THB 3,000 nett per person

(Minimum 40 people)

Appetizers and Salads

Grilled Tuna Salad with Basil

Potato Salad "Greek" Style

Thai Eggplant Salad

Assorted Seafood Salad and Fried Leek

Tomato and Buffalo Mozzarella Cheese Salad

Roasted Beef Salad with Herb Vinaigrette

Salad Bar with a Selection of Fresh Vegetables

Shredded Carrots

Celery Sticks

Mushrooms

Spring Onions

Romaine Lettuces

Coral Lettuces

Baby Corn

Green Beans

A Selection of Condiments

Croutons

Crispy Bacons Bits

Olives

Sprouts

Roasted Nuts

Seeds

Selection of Finest Bread and Rolls and Crispy Grissini

Soup

Mexican Tortilla Soup with Diced Cheddar Cheese

Hot

Grilled Assorted Seafood on Rosemary Skewer
Vegetable Biryani Rice with Prawns
Seasonal Vegetables
Mini Roasted Potatoes with Black Olives
5 Spices Chicken on Sautéed Asian Greens
Beef Medallions “Teriyaki”
Lasagna Filled with Minced Beef and Artichoke
Grilled Lamb Kofta with Spiced Yoghurt Dip

Dessert

Assorted French and International Sweets
Honey Melon and Sago in Coconut Cream
Carrot and Walnut Cake
Baked Cheesecake with Dried Apricot
Chocolate Truffle Cake
Crème Caramel
Seasonal Fresh Fruits



International Buffet III

THB 3,500 nett per person

(Minimum 40 people)

Appetizers and Salads

Poached Shrimps on Ice
Fresh Tuna Salad “Nicoise”
Smoked Salmon with Traditional Trimmings
Green Asparagus Spears with Bell Pepper Vinaigrette
Grilled Vegetables and Fried Capers
Caesar Salad with Cajun Spiced Chicken

Salad Bar with a Selection of Fresh Vegetables

Shredded Carrots	Celery Sticks
Mushrooms	Spring Onions
Romaine Lettuces	Coral Lettuces
Baby Corn	Green Beans

A Selection of Condiments

Croutons	Crispy Bacons Bits
Olives	Sprouts
Roasted Nuts	Seeds
Selection of Finest Bread and Rolls and Crispy Grissini	

Soup

French Onion Soup with Cheese Croutons

Hot

Seafood Cannelloni “Thermidor”
Fried Coconut-Crusted Prawns with Citrus Dip
Selection of Vegetables
Mediterranean Vegetable Rice
Chicken and Vegetable Kebab
Pan-Grilled Pork Tenderloin with Spicy Fruit Chutney
Grilled Beef Medallions with Truffle-Infused Pumpkin Crust
Lamb Navarin with Grilled Oyster Mushrooms
Cumin-Spiced Potatoes Wedges

Dessert

Assorted French and International Sweets
Mango Cream Brûlée
Fruit Mille Feuille
Tiramisu
Lemon Curd Tartlets
Seasonal Fresh Fruits

International Cheese Selection



Thai Buffet I
THB 2,600 nett per person
(Minimum 40 people)

APPETIZER

Mee Krob

Crisp Fried Rice Vermicelli, Fried Egg, Sweet and Sour Glaze

Thung Tong

Crispy Vegetable Dumpling, Sweet Chili Dip

Pho Pia Pak

Vegetable Spring Roll, Chili-Peanut Sauce

SALAD

Yum Talay

Spicy Seafood Salad, Celery, Chili Lime Dressing

Yum Mamuang Pla Krob

Fresh green Mango Salad, Crispy Fish, Chili, Lime Juice

Yum Hua Plee

Banana Blossom Salad, Spicy Shrimp and Chili Paste

Som Tum

Spicy Green Papaya Salad, Dried Shrimp, Chili, Tomato, Long Bean

Phla Nua Ma Khue

Grilled Beef Salad, Young Eggplant, Lemongrass, Lime Juice

THAI DIP

Narm Prik Ong (North Thailand)

Northern Thai Spicy Minced Chicken, Tomato, Chili

SOUP

Tom Yum Goong

Spicy Lemongrass Soup, Tiger Prawn Skewer, Mushroom

MAIN DISHES

Goong Phad Prik Thai Dum

Stir-Fried Shrimp, Black Pepper Sauce

Pla Nueng Ma Nao

Steamed Fish, Spicy and Sour Garlic Sauce

Nor Mai Farang Phad Narm Mun Hoi

Wok-Fried Asparagus, Mushroom, Oyster Sauce

Gai Phad Med Ma Muang

Fried Chicken with Cashew Nuts

Gaeng Kiew Wan Nuer

Gently-Braised Beef, Eggplant, Sweet Basil, Green Curry

Phad Thai

Traditional Fried Rice Noodle, Tamarind Sauce

Mussaman Kae

Lamb in Mussaman Curry, Potato, Coconut Milk

Khao Saffron

Saffron Rice

DESSERT

Woon Maprao

Coconut Agar Agar

Khao Niew Moon

Assorted Sweet Sticky Rice, Coconut Milk

Kluay Chuem

Poached Banana, Coconut Milk, Sesame Seed

Lum Yai Loy Keaw

Sweet Longan in Syrup

Mamuang Narm Pla Wan

Mango, Sweet Chili Dip

Tako

Rice Flour and Coconut Custard

Look Choop

Sweet Bean Paste and Coconut

Mun Tom Khing

Sweet Potato in Ginger Broth

Thai Buffet II
THB 3,000 nett per person
(Minimum 40 people)

APPETIZER

Khao Tang Na Tang

Crispy Rice, Minced Shrimp Dip

Ka Nom Pang Na Goong

Deep-Fried Bread with Minced Shrimp

Thodmun Pla

Fish Cake, Sweet Chili Dip

Ma Hor

Lychee Filled with Pickled Turnip

SALAD

Yum Goong Ta Krai

Prawn Salad, Lemongrass, Chili Lime Dressing

Yum Tua Phoo

Organic Wing Bean Salad, Roasted Coconut, Shallots, Chili Lime Dressing

Yum Ma Khue

Grilled Eggplant Salad, Boiled Egg, Coconut Dressing, Crab Meat

Yum Pak Boong Thod

Crispy Morning Glory Salad, Spicy Lime Dressing

Yum Gai Yang

Grilled Chicken Salad, Mint Leaves, Chili Lime Dressing

Larb Gai

Minced Chicken Salad, Shallots, Roasted Sticky Rice Powder, Spicy Lime Dressing

Yum Nua Yang

Grilled Beef Salad, Cucumber, Celery, Chili Lime Dressing

THAI DIP

Narm Prik Goong Sieb

Spicy Shrimp Paste with Grilled Prawn

SOUP

Tom Sab

Roasted Chili and Lemongrass Soup, Gently-Braised Beef

MAIN DISHES

Hoi Maeng Phu Phad Kee Mao

Wok-Fried Mussel, Green Peppercorn, Chili, Basil and Garlic

Gaeng Garee Goong

Poached Prawn, Potatoes, Yellow Curry

Poo Phad Prik Thai Dum

Stir-Fried Soft Shell Crab, Spring Onion, Black Peppercorn

Pla Prew Wan

Fried Fish Fillet, Sweet and Sour Sauce

Phad Pak Ruam

Stir-Fried Mixed Vegetable, Light Soy Sauce

Phad See Eiw

Fried Rice Noodle, Kale, Soy Sauce

Gai Phad Med Mamuang

Wok-Tossed Chicken with Cashew Nut

Gaeng Phed Ped Yang

Roasted Duck, Eggplant, Sweet Basil, Red Curry

Nua Phad Kraprao

Stir-Fried Beef, Hot Basil-Chili Sauce

DESSERT

Tua Daeng Tom Narm Tarn

Red Bean in Hot Syrup

Woon Ma Prao

Coconut Agar Agar

Kluay Chuem

Poached Banana, Coconut Milk, Sesame Seed

Mun Chuem

Poached Sweet Potato, Coconut milk

Lum Yai Loy Kaew

Sweet Longan in Syrup

Tako

Rice Flour and Coconut Custard

Look Choop

Sweet Bean Paste and Coconut

Khao Tom Mud

Sweet Sticky Rice with Banana

Tub Tim Grob

Tapioca-Wrapped Water Chestnuts, Coconut Milk



Thai Buffet III
THB 3,500 nett per person
(Minimum 40 people)

APPETIZER

Goong Sa Rong

Vermicelli-Wrapped Crispy Prawn

Thod Mun Khao Pod

Corn Cake, Sweet Chili Dip

Phopia Sod Goong

Fresh Prawn Spring Roll, Tamarind Dressing

Larb Nua

Thai Minced Beef Salad, Shallots, Roasted Sticky Rice Powder,
Cucumber, Spicy Lime Dressing

SALAD

Yum Pla Muek

Spicy Squid Salad, Celery, Onion, Chili Lime Dressing

Yum Hoi Shell Krob

Crispy Scallop Salad, Celery, Onion, Chili Lime Dressing

Yam Nuer Yang

Thai Beef Salad

Larb Hed

Spicy Mushroom Salad, Shallots, Roasted Sticky Rice Powder,
Spicy Lime Dressing

Yum Som O Poo Nim

Pomelo Fruit Salad, Tamarind Dressing, Crispy Soft Shell Crab

Yum Ped Yang

Roasted Duck Salad, Chili, Shallots, Lime Juice

THAI DIP

Narm Prik Khai Kem

Chili and Salted Egg Paste

SOUP

Tom Som Pla

Grouper in Tamarind Broth

MAIN DISHES

Goong Mungkhorn Phad Prik Thai On

Wok-Fried Slipper Lobster, Green Peppercorn, Garlic

Chu Chee Goong

Poached Prawn, Coconut Milk, Dried Red Curry

Hor Mok Poo

Steamed Crab Soufflé

Phad Hoi Lai

Stir-Fried Clam, Sweet Chili, Lemon Basil, Sweet Chili Paste

Pla Yang Kamin

Turmeric-Spiced Baked Fish in Banana Leaf, Lemongrass, Seafood Sauce

Pak Boong Fai Dang

Wok-Tossed Morning Glory, Garlic, Chili, Soy Sauce

Mussaman Khe

Braised Lamb in Mussaman Curry

Kaeng Keiw Wan Nua

Gently-Braised Beef, Eggplant, Sweet Basil, Green Curry

Phad Krapao Neua

Stir-Fried Australian Beef with Hot Basil

DESSERT

Kluay Buad Chee

Steamed Banana in Sugar and Coconut Milk

Woon Ma Prao

Coconut Agar Agar

Mun Chuem

Poached Sweet Potato, Coconut Milk

Lum Yai Loy Kaew

Sweet Longan in Syrup

Tako

Rice Flour and Coconut Custard

Look Choop

Sweet Bean Paste and Coconut

Sa Ku Piek

Tapioca with Young Coconut and Coconut Milk

Khao Niew Tua Dum

Sweet Black Sticky Rice, Coconut Milk

Lod Chong

Pandanus Dumpling in Syrup

Bua Loy Phuek

Taro Balls in Coconut Cream



CANAPÉ MENUS



BANYAN TREE
SAMUI



Canapé Set I

THB 1,200 nett per person

Cold

Cold Vietnamese Spring Rolls
Grilled Beef Tenderloin “Thai Style”
Mini Crostini with Tomato-Basil Salad
Moo Sarong
Sliced Seared Rare Tuna on Focaccia

Condiments

Shrimp Crackers
Assorted Nuts
Grissini Sticks
Potato Chips

Hot

Deep-Fried Sesame Squid Rings
Chicken Satay
Vegetable Spring Rolls
Prawn Mousse on Sugarcane with a Sweet Chili Dip
Coconut Fried Chicken

Canapé Set II

THB 1,500 nett per person

Cold

Salmon Tartar with Crisp Leek
Beef Carpaccio on Frisee , Shaved Parmesan
Sweet Cherry Tomatoes Filled with Chive Cream Cheese
Prawn Fritter with Sweet Chili Sauce
Thai Seafood Salad with Glass Noodles in a Banana Cup
Grilled Chicken and Phuket Pineapple

Condiments

Vegetable Crudités with Guacamole Dip
Corn Chips with Tomato Salsa
Cheese Straws
Spiced Nuts

Hot

Chicken Curry Puff
Grilled Pineapple and Bacon
Crab Mousse on Lemongrass
Honey-Glazed Chicken Wings
Deep-Fried Spicy Wantons Filled with Pork

Canapé Set III

THB 1,800 nett per person

Cold

Sliced Seared Rare Tuna on Focaccia
Shrimp Cocktail Pocket
Salmon Roses with Corn Salsa
Chicken Tandoori with Mango Chutney
Peppered Beef Carpaccio with Papaya
Vegetarian Mini Quiches

Snack

Marinated Olives
Assorted Nuts
Prawn Crackers
Potato Chips
Vegetable Crudités with Guacamole Dip

Hot

Thai Fish Cakes with Sweet Chili Dip
Scallop Tartlets with Air-Dried Beef
Seafood Puff Pastry
Spicy Beef Balls with Barbecued Tomato Salsa
Beef and Chicken Satay

BEVERAGE MENUS



BANYAN TREE
SAMUI



Standard Package

THB 2,000 nett per person, per 2 hours

THB 2,800 nett per person, per 3 hours

Any additional hour at THB 500 nett per person

SPIRITS

Johnnie Walker Red Label Scotch Whisky

Jack Daniel's

Mekhong Thai Whisky

Smirnoff Vodka

Gordon's Gin

Bacardi White Rum

Sierra White & Sierra Gold Tequila

Hennessy V.S.O.P

WINES

House White

House Red

BEERS

Chang

Singha

Heineken

JUICES & MOCKTAILS

Orange, Coconut, Pineapple

Guava, Grapefruit, Lime

Tropical Spritzer

Peach Strawberry

SOFT DRINKS

Coca-Cola, Coca-Cola Light

Fanta Orange, Sprite

Tonic Water

Soda Water

Premium Package

THB 2,500 nett per person, per 2 hours

THB 3,200 nett per person, per 3 hours

Any additional hour at THB 600 nett per person

SPIRITS

Johnnie Walker Red Label Scotch Whisky

Jack Daniel's

Mekhong Thai Whisky

Smirnoff Vodka

Gordon's Gin

Bacardi White Rum

Sierra White & Sierra Gold Tequila

Hennessy V.S.O.P

WINES

House White

House Red

BEERS

Chang

Singha

Heineken

JUICES & MOCKTAILS

Orange, Coconut, Pineapple

Guava, Grapefruit, Lime

Tropical Spritzer

Peach Strawberry

SOFT DRINKS

Coca-Cola, Coca-Cola Light

Fanta Orange, Sprite

Tonic Water

Soda Water

Non-Alcoholic Package

THB 900 nett per person, per 2 hours

THB 1,200 nett per person, per 3 hours

Any additional hour at THB 300 nett per person

JUICES & MOCKTAILS

Orange, Coconut, Pineapple

Guava, Grapefruit, Lime

Tropical Spritzer

Peach Strawberry

SOFT DRINKS

Coca-Cola

Coca-Cola Light

Fanta Orange

Sprite

Tonic Water

Soda Water

CORKAGE FEE

(Every bottle opened is chargeable)

Wine – THB 2,000 nett per bottle

Spirits – THB 3,000 nett per bottle

Champagne – THB 3,000 nett per bottle