



SARAI

REDISCOVERING THAI CUISINE

**A La Carte
Buffet Menu**

A LA CARTE BUFFET

Indulge in unlimited servings from our curated menu of authentic Thai dishes.

LUNCH

\$39⁺⁺ per adult
\$19⁺⁺ per child (age 5-11)

DINNER

\$49⁺⁺ per adult
\$29⁺⁺ per child (age 5-11)

BUFFET WASTAGE POLICY

Unconsumed food will be charged at \$10⁺⁺ per 100 grams.

We appreciate your understanding and cooperation in helping us minimize food waste.

**A LA CARTE BUFFET
WITH
FREE-FLOW BEVERAGE PACKAGE**

Includes

Thai Milk Tea | Lemongrass | Soft Drinks
Chilled Juice | Wines | Sparkling Wine | Beer

LUNCH

\$69⁺⁺ per adult

DINNER

\$79⁺⁺ per adult

APPETISERS

peeg gai tod takrai
deep fried lemongrass chicken wings

moo ping
grilled pork skewers marinated with thai herbs,
served with spicy dipping sauce

popea tod
deep fried vegetable spring rolls

hoy jo
deep fried shrimp rolls

SALADS

yum som-o
pomelo salad with roasted coconut,
peanuts, and lime dressing

larb moo
spicy and sour minced pork salad

yum woon sen goong
spicy glass noodle salad with prawns

SOUPS

tom yum goong
spicy prawn soup with lemongrass, galangal,
kaffir lime leaves and chilli

tom kha gai
coconut galangal soup with chicken and mushrooms

CURRIES

gaeng massaman neua kae
massaman curry with lamb, potatoes,
peanuts, onion and coconut milk

gaeng panang gai
panang curry chicken with kaffir lime leaves,
coconut milk and peanuts

gaeng phed ped yang
red curry with roast duck, pineapple,
cherry tomatoes and thai basil

gaeng khew wan gai
green curry with chicken leg,
thai eggplant and basil

MEAT & POULTRY

moo grob pad prik
stir-fried crispy pork belly with long beans
and red curry paste

neua pad kra pao
stir-fried minced beef with garlic, chili,
and hot basil leaves

SEAFOOD

pla tod
deep-fried fish fillet with chilli lime sauce and thai herbs

pla muk pad kai kem
stir-fried squid with salted egg yolk

VEGETABLES

pad pak bung kapi
thai-style morning glory with sambal

pad kana pla kem
stir-fried hong kong kailan with salted fish

RICE & NOODLES

khao kluk kapi
shrimp paste fried rice with sweet pork,
shallots, omelette, and mango

tow hu op woon sen
baked tofu with glass noodles, carrots,
and shiitake mushrooms

khao suay
steamed jasmine rice

DESSERTS

tub tim krob
red ruby water chestnuts in coconut milk with shaved ice

i-tim kati
homemade coconut ice cream
with roasted peanuts and sticky rice

kanom thai
assorted thai cakes and traditional sweets

PREMIUM ITEMS

Additional Usual Price of \$20⁺⁺/pax

มียังคำ miang kham
DIY betel leaf wraps with roasted coconut, peanuts,
lime, ginger, shallots, bird's eye chilli, dried shrimp
and palm sugar tamarind sauce

ผัดมะเขือยาว pad makeu
stir-fried thai eggplant with sweet basil and chilli

ไก่ย่างตะไคร้ gai yang
grilled lemongrass chicken marinated with thai herbs

ปลากระพงนึ่งมะนาว pla kapong nung manao
whole steamed seabass with garlic, chilli,
lime juice and lemongrass

แกงป่าเหนือ gaeng pa
northern thai jungle curry with seasonal vegetables,
baby corn, bamboo shoots and eggplant

ซี่โครงแกะผัดพะแนง panang sikrong kea
grilled lamb cutlets in rich panang curry
with peanuts and kaffir lime leaves

แกงระวางเนื้อ gaeng raweng nue
dry green curry wagyu beef and white turmeric

ข้าวผัดสับปะรด khao pad sapparod
pineapple fried rice with shrimp, cashew nuts,
curry powder, raisins and egg

มันเชื่อม mun chem
tapioca pearls simmered in sweet coconut milk

ข้าวเหนียวมะม่วง khao niew mamuang
mango sticky rice with coconut cream
and toasted mung beans

