

Thai & BBQ Buffet Night

At Charm Thai Restuarant
Every Friday night



Thai Salad Bar *(Live Cooking)*

Som Tum – traditional spicy, sweet, and sour salad
Sticky rice

Sweet corn, Mix fruits, Carrot, Tomato, Green long bean, Green papaya, Green Mango, Garlic, Chili, Dried shrimp, Peanuts, and Sweet lime dressing

Ready to Yam

Yam Woon Sen Gai Sub

Spicy glass noodles, minced chicken, garden herbs salad

Lab Ped

Minced duck, roasted rice, aromatic herbs salad

Yam Som O Goong

Thai pomelo, prawn salad

Hot Appetizer

Satay Gai

marinated grilled chicken skewers

Thod Man Pla

Fried signature Thai-style fish cake

Por Pai Pak

Crispy fried vegetable spring rolls

Sauce and dips

Spiced tamarind sauce, Sweet plum sauce, Sweet chili sauce, Chili sauce, Peanut sauce and Cucumber Ajar

Pad Thai, Hoi Thod *(Live Cooking)*

Traditional wok-fried Thai-style noodles with chicken

Crispy-Pan Fried Mussel, Baby Kale and sprout

Condiments sauce and dips

Charcoal Grill *(Live Cooking)*

Seafood

Marinated fish in banana leaves, white prawn, rock lobster, Mussels and Squids

Meat

Marinated lamb, beef and chicken

Vegetable

Mushroom, sweet corn, okra and carrot

Sauce and Dips

Spicy seafood sauce, roasted chili tamarind sauce, tamarind sauce, chili sauce, lime wedges

Soup

Tom Kha Gai

Galanga coconut light soup with chicken

Main Hot Dish

Massaman curry with beef, steamed fish with chili lime, stir-fried chicken and cashew nut

Baked shrimps glass noodles, wok-fried mix-vegetable soya sauce

Wok-fried Thai sweet clams with roast chili paste, steamed jasmine rice

Dessert

Coconut cream brulee, mango sticky rice, Tap Tib Grob, Young coconut cake, Thai assorted dessert (local Khanom Thai)

Fresh Fruits

Selects, ice-cream, vanilla, strawberry, chocolate with condiments

Kids Conner

Nugget, French fried, chicken roll, and egg noodle roll

