PASSAGE TO BANGKOK

AUTHENTIC THAI BUFFET PRESENTED BY ASIAN MASTER CHEF
SATURDAY MARCH 14TH 2020, 6:30 PM – 9:30 PM
PACIFIKAL KITCHEN AT ACCRA BEACH HOTEL & SPA
BBD 75.00 PER PERSON VAT INCLUSIVE

SOUP
SOTO AYAM (YELLOW SPICY CHICKEN SOUP)

STARTERS
CUCUMBER PICKLED SALAD WITH TOBIKO AND A FRIED GARLIC
THAI PUMPKIN SALAD WITH COCONUT MILK, CASHEW NUTS AND BASIL
WAKAME SALAD WITH CARROT, PEPPERS AND A HOUSE DRESSING
KOREAN BOK CHOY SALAD
ASSORTED FRESH GREENS

CONDIMENTS
CHILLI GARLIC SAUCE | SOUR RED CHILLI SAUCE | CUCUMBER IN VINEGAR
FRIED GARLIC | FRIED SHALLOTS | GROUND DRIED CHILLI PEPPER

LIVE SUSHI STATION
FUSION, VEGETARIAN AND CLASSIC SELECTIONS WITH CONDIMENTS

MAINS
CHICKEN RENDANG IN A RED CURRY PASTE, TAMARIND AND A COCONUT MILK
WOK-FRIED BEEF WITH GARLIC AND THAI BASIL
BAKED FISH WITH THAI SAUCE AND CABBAGE
WOK FRIED VEGETABLES
STIR-FRIED EGG NOODLES WITH TOFU AND A TAMARIND SAUCE
VIETNAMESE FRIED RICE (STEAMED JASMIN RICE AVAILABLE UPON REQUEST)

DESSERTS
COCONUT MILK RICE PUDDING
LEMONGRASS CRÈME BRULÉE
ORANGE TARTS
TROPICAL FRESH FRUIT