

Thanksgiving
Brunch Buffet

November 26, 2026
11:00–14:00

Adult: USD **110** | **Child** (6-11 years)**:** USD **55**

All prices are in U.S. dollars and are subject to a 10% service charge.

Thank You for Being a Dusit Gold Member.
Enjoy Exclusive Savings!

Live Entertainment
Free-Flow Draft Beer, Sparkling Wine,
Red & White Wines

RESERVE NOW

OpenTable®

671-648-8525
restaurants.reservations@dusit.com

aqua



Thanksgiving *Brunch* Buffet *Menu* Highlights

THANKSGIVING CARVING STATION

Smoked Whole Turkey
Slow-Roasted Prime Rib of Beef
Roasted Whole Suckling Pig
Bone-In Ham Leg
Accompaniments: Traditional Thanksgiving Stuffing, Bourbon-Giblet Gravy
Sauces: Horseradish Cream, Au Jus, Bordelaise, White Finadene, Barbecue Sauce, Mang Tomas, Peppercorn Sauce, Finadene, Denanche, Whole-Grain Mustard, Salsa Verde, Chimichurri

CHILLED SEAFOOD ON ICE

Alaskan King Crab Legs, Deep-Water Snow Crab, Jonah Crab
Oysters on the Half Shell, Poached Shrimp, Green-Lipped Mussels, Short-Neck Clams, Scallops
Accompaniments: Lemon Wedges, Mignonette, Cocktail Sauce, Tabasco, Finadene

COMPOSED SALADS

Chicken Kelaguen with Grilled Titiyas
Butternut Squash & Quinoa Salad with Baby Spinach & Goat Cheese
Rainbow Poke with Ginger-Chili Crisp & Edamame Hummus
Roasted Beet Salad with Blood Orange Tahini Dressing
Waldorf Salad with Yogurt Dressing

SALAD BAR

Greens: Mixed Greens, Romaine, Iceberg, Arugula, Spinach
Toppings: Cucumbers, Sliced Beets, Corn Kernels, Cherry Tomatoes, Bell Peppers, Kidney Beans, Garbanzo Beans, Bean Sprouts, Shredded Carrots, Jalapeños, Black Olives, Red Onions, White Onions, Shredded Cheese
Dressings: Asian Sesame, Thousand Island, French, Buttermilk Ranch, Italian Vinaigrette, Extra-Virgin Olive Oil, Balsamic Vinegar

* Menu Subject to Change

aqua



Thanksgiving *Brunch* Buffet *Menu* Highlights

BUILD-YOUR-OWN CAESAR SALAD BAR

Giant Grana Padano Cheese Wheel
Romaine Lettuce, Caesar Dressing, Bacon Bits, Anchovies, Croutons,
Cherry Tomatoes, Boiled Eggs

CHARCUTERIE & CHEESE BOARD

Cheeses: Espresso-Rubbed Cheddar, Smoked Gouda, Brie, Bucheron Jacquin,
Gorgonzola, Parmigiano Reggiano, Manchego, Goat Cheese
Charcuterie: Smoked Ham, Turkey, Roast Beef,
Genoa Salami, Pastrami, Prosciutto, Mortadella
Accompaniments: Assorted Crackers, Walnuts, Cashews, Pecans, Pistachios,
Sliced Almonds, Assorted Olives, Grapes, Dried Fruits, Honey, Marmalades,
Dijon Mustard, Whole-Grain Mustard, Cornichons, Pickled Onions,
Sun-Dried Tomatoes, Extra-Virgin Olive Oil

SOUP & BREAD

Roasted Butternut Squash Bisque, Cranberry Walnut Loaf, French Baguette,
Taro Buns, Soft Rolls, Wheat Rolls, Hard Rolls, Lavash, Grissini

BRUNCH FAVORITES

Made-to-Order Omelets, Eggs Benedict with Ham
Croissant Waffles, Cinnamon-Sugar French Toast Sticks
Bacon, Chef's Choice of Sausage, Loaded Scrambled Eggs

LIVE GRILL STATION

Marinated Kalbi Short Ribs, Grilled Lobster Tails with Mixed Vegetables,
Pork Belly, Rosemary & Garlic-Marinated Rack of Lamb,
Mixed Seafood with Garlic Butter
Vegetables: Bell Peppers, Yellow Onions, Asparagus,
Zucchini, Tomatoes, Mushrooms, Carrots
Accompaniments: Kimchi, Garlic Butter, Grilled Lemon Halves

* Menu Subject to Change

aqua



Thanksgiving *Brunch* Buffet *Menu* Highlights

WESTERN HOT DISHES

Red Wine-Braised Bone-In Short Ribs with Wild Mushroom Bordelaise
Pistachio-Crusted Salmon with Citrus Beurre Monté
Stuffed Pork Loin with Cauliflower Purée & Double Mustard Sauce
Gruyère & Garlic Confit Potato Gratin, Traditional Ratatouille Provençale

CHINESE ROASTS

Roasted Duck & Chicken, Crispy Pork Belly, Char Siu Pork
Condiments: Hoisin Sauce, Sambal, Sweet Chili Sauce, Garlic Chili Sauce,
Soy Sauce, Sesame Oil, Chili Oil

ASIAN HOT DISHES

Crispy Cereal Prawns, Mixed Seafood Fried Noodles
Braised Chicken Stew (Dakdoritang), Steamed Jasmine Rice

DUMPLINGS & DIM SUM

Chef's Choice: Shrimp Dumplings, Shrimp Siomai, Beef Dumplings,
Kimchi Pork, Pork Buns
Sauces: Vinegar, Soy Sauce, Chili Oil, Sesame Oil

JAPANESE STATION

Sashimi: Tuna, Salmon, Hamachi, Scallop, Octopus
Assorted Sushi Rolls: Crab, Tempura, Philly,
Spicy Tuna, California, Unagi, Vegetable
Assorted Nigiri Sushi: Salmon, Squid, Eel, Tamago, Tuna,
Hamachi, Ebi, Inari, Octopus, Scallop
Condiments: Lemon Wedges, Pickled Ginger, Soy Sauce,
Wasabi, Spicy Mayo, Wasabi Mayo

TEMPURA & KARAAGE STATION

Tempura: Shrimp, Sweet Potato, Kabocha, Eggplant, Imitation Crab, Carrots
Chicken Karaage
Accompaniments: Tentsuyu Dipping Sauce, Grated Daikon, Grated Ginger

* Menu Subject to Change

aqua



Thanksgiving *Brunch* Buffet *Menu* Highlights

NOODLE BAR

Noodles: Ramen, Soba, Udon
Broths: Tonkotsu (Pork), Shoyu (Soy Sauce), Tsuyu (Soy Sauce & Dashi), Miso
Toppings: Char Siu Pork, Green Onions, Fried Garlic Chips, Fried Shallots, Boiled Eggs, Pickled Vegetables, Daikon, Bean Sprouts, Chili Flakes, Wakame, Tofu

KIDS' CORNER

Chicken Tenders, Potato Wedges, Mozzarella Sticks, Onion Rings
Condiments: Ketchup, Ranch, Mayonnaise, Mustard, Barbecue Sauce

THANKSGIVING PIES & TARTS

Pumpkin Pie, Apple Pie, Pecan Tart, Sweet Potato Tart,
Pumpkin Gingersnap Cheesecake Tart, Latiya Pie,
Lemon Meringue Pie, Chocolate Tart

DESSERT BAR

Pumpkin Roll, Apple Spice Bundt Cake,
Sticky Toffee Pudding with Bourbon Sauce, Peach Cobbler, Pistachio Cake,
Lemon Madeleines, Pineapple Upside-Down Cake, Raspberry Cream Puffs,
Banana Cream Pudding, Blueberry Cornets, Strawberry Trifle

ICE CREAM STATION

Vanilla, Chocolate, Green Tea, Strawberry Cheesecake,
Caramel Crunch, Cookies & Cream
Toppings: Toasted Almonds, Coconut Flakes, Chocolate Chips,
White Chocolate Chips, Crispy Feuilletine Flakes, Chocolate Shavings

CHOCOLATE FOUNTAIN

Rice Krispies, Marshmallows, Pretzels, Spiced Pound Cake

SEASONAL FRUITS

Mixed Variety of Sliced Fruit

* Menu Subject to Change