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Thanksgiving *Dinner* Buffet

November 26, 2026

17:00–21:00

Adult: USD **80** | **Child** (6-11 years)**:** USD **40**

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

Bottomless Draft Beer & Soft Drinks Included

RESERVE NOW

OpenTable®

671-648-8525

restaurants.reservations@dusit.com

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Thanksgiving *Dinner* Buffet *Menu* Highlights

THANKSGIVING SIGNATURE CARVING STATION

Smoked Whole Turkey,

Traditional Thanksgiving Stuffing, Bourbon-Giblet Gravy,

Slow-Roasted Prime Rib of Beef

Bone-In Ham Leg

Sauces & Accompaniments: Horseradish Cream, Au Jus, Bordelaise Sauce,
White Fina'denne', Barbecue Sauce, Mang Tomas Sauce, Peppercorn Sauce,
Denanche, Whole-Grain Mustard, Salsa Verde, Chimichurri

CHILLED SEAFOOD ON ICE

Snow Crab, Jonah Crab, Oysters on the Half Shell
Poached Shrimp, Scallops, Green-Lipped Mussels
Short-Neck Clams
Sauces & Accompaniments: Lemon Wedges, Mignonette, Cocktail Sauce,
Tabasco, Finadenne

JAPANESE STATION

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

SALAD BAR

Greens: Mixed Greens, Romaine Lettuce, Iceberg Lettuce, Arugula, or 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
Oil & Vinegar: Extra-Virgin Olive Oil, Balsamic Vinegar

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BUILD-YOUR-OWN CAESAR SALAD

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

COMPOSED SALADS & LOCAL FLAVOURS

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

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, or 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, or Extra-Virgin Olive Oil

SOUP & ARTISAN BREADS

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

LIVE GRILL STATION

Marinated Kalbi Short Ribs, Pork Belly
Mixed Seafood with Garlic Butter
Vegetables: Bell Peppers, Yellow Onions, Asparagus, Zucchini, Tomatoes, Mushrooms, Carrots
Accompaniments: Kimchi, Garlic Butter, Grilled Lemon Halves

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WESTERN HOT DISHES

Red Wine–Braised Short Ribs with Maitake Bordelaise
Cajun Seafood Boil with Spiced Garlic Confit
Pistachio-Crusted Salmon with Citrus Beurre Monté
Stuffed Pork Loin with Cauliflower Purée & Brown Butter
Potato Gratin with Gruyère & Garlic Confit
Traditional Ratatouille Provençale

ASIAN HOT DISHES

Beef Rendang, Braised Chicken Stew (Dakdoritang)
Singaporean Fried Noodles, Steamed Jasmine Rice

NOODLE BAR

Noodles: Ramen, Soba, Udon
Broths & Bases: Tonkotsu (Pork),
Shoyu (Soy Sauce), Tsuyu (Soy-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 Dressing, Mayonnaise,
Mustard, Barbecue Sauce, Finadenne

DESSERT BAR

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

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ICE CREAM STATION

Vanilla, Chocolate, Green Tea, Strawberry Cheesecake,
Caramel Crunch, Cookies & Cream

Sauces: Caramel Sauce, Chocolate Sauce

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

Sliced: Cantaloupe, Watermelon,
Honeydew Melon, Pineapple

Whole: Granny Smith Apples,
Red Delicious Apples, Oranges,
Bananas, Kiwi

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