



501

Thai *Dinner* Buffet

A Culinary Journey Through
Thailand's Four Regions

Every Last Saturday of the Month
17:00 – 21:00

SEPTEMBER 26 | NORTHERN THAILAND

Adult USD 60

Child (6-11 years) USD 30

RESERVE YOUR TABLE

Scan to book via OpenTable



671-648-8525

restaurants.reservations@dusit.com

All mentioned prices are in US dollars and are subject to 10% service charge



SOL

NORTHERN THAILAND

Thai *Dinner* Buffet

Mild Comfort Food with Aromatic Herbs

Nestled among the mountains, Northern Thailand is known for its cooler climate and hearty, mildly spiced dishes.

Compared with cuisine from other regions, Northern Thai food is generally less spicy, relying on aromatic herbs and fragrant spices rather than chilies for flavor. Sticky rice is a staple, commonly served with savory dips, grilled meats, and soups.

Northern Thai cuisine emphasizes communal dining and is often enjoyed as a “Khantoke” experience, with a selection of dishes served on a traditional raised tray for the entire table to share.

Appetizers & Salads

Nam Prik Noom: Young Green Chili Dip

Nam Prik Ong: Minced Pork and Tomato Dip

Larb Pla: Northern Thai–Style Fish Salad

Larb Moo: Northern Thai–Style Minced Pork Salad

Tum Kanoon: Young Jackfruit and Chicken Salad

Kab Moo: Crispy Pork Rinds

Oua Moo Yang: Grilled Spicy Pork Skewers

Peek Gai Tod: Fried Chicken Wings

Kabong: Deep-Fried Pumpkin

Seafood Bar

Poached Shrimp, Mussels, Clams, Oysters, Salmon

Sauces and Condiments:

Thai Seafood Sauce, Cocktail Sauce,
Fina’denne Sauce, Lime Wedges



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NORTHERN THAILAND

Thai *Dinner* Buffet

Soup Station (Chef)

Tom Yum Jin Gai Hua Plee

Shredded Chicken Soup with Banana Blossom and Chili

Khao Soi Gai or Nuea

Blanched Egg Noodles and Crispy Noodles with Chicken or Beef Curry

Condiments: Pickled Mustard Greens, Chili Oil, Shallots, Lime Juice

Carving Station (Chef)

Herb-Crusted Roasted Ribeye Beef

Sauces: Massaman Curry Sauce, Nam Jim Jaew

Main Dishes

Gai Nueng Samun Prai: Steamed Chicken with Northern Thai Herbs

Gaeng Hung Lay Moo: Northern Thai-Style Pork Curry

Ab Pla: Baked Spicy Fish with Herbs

Ho Beef Woon Sen: Dried Beef Curry with Glass Noodles and Vegetables

Pak Nueng Ruam: Assorted Steamed Vegetables

Pad Thai: Stir-Fried Rice Noodles with Tamarind Sauce,

Tofu, Bean Sprouts, and Chives

Steamed Jasmine Rice

Steamed Sticky Rice

Desserts

Khao Niew Lam Yai: Sweet Sticky Rice with Longan

Mun Tod: Deep-Fried Sweet Potatoes

Tub Tim Krob: Red Rubies in Coconut Milk

Two Kinds of Pastries

Assorted Cookies

Seasonal Fruits