

501

Thai *Dinner* Buffet

October 24, 2026

17:00 – 21:00

Northeastern Thailand
(Isaan) theme

Adult USD 70

Child (6-11 years) USD 35

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



RESERVE YOUR TABLE

Scan to book via OpenTable

671-648-8525

restaurants.reservations@dusit.com



SOI

NORTHEASTERN THAILAND (ISAAN)

Thai *Dinner* Buffet

Northeastern Thailand (Isaan)

Bold, Zesty, and Spicy

Isaan, the northeastern region of Thailand, is known for its bold, spicy flavors. Influenced by neighboring Laos, Isaan cuisine features grilled meats, fermented fish, and fresh, tangy salads. Sticky rice is a staple and is traditionally eaten by hand.

Seafood Bar

Poached Shrimp, Green-Lipped Mussels, Clams,
Half-Shell Oysters, Salmon, Tuna

Sauces: Thai Seafood Sauce, Cocktail Sauce, Fina'dene; Lime Wedges

Appetizers

Por Pia Pak: Fried Vegetable Spring Rolls

Tao Hu Thord: Fried Tofu with Sweet-and-Sour Peanut Dip

Thord Man: Spicy Fish Cakes with Peanut, Cucumber, and Onion Relish

Moo Dad Diew: Sun-Dried Pork with Chili Sauce

Salads

Yum Gai Yor: Chicken Sausage, Onion, Carrot, Cucumber,
Green Onion, and Chili Dressing

Yum Pla-O: Spicy Hamachi and Mango Salad with Shallots and
Lemongrass-Coconut Dressing

Nua Narn Tok: BBQ Beef Salad with Onion, Chili Flakes, Cilantro,
Mint, and Lime-Fish Sauce Dressing



SOL

NORTHEASTERN THAILAND (ISAAN)

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Salads

Yum Talay

Spicy Seafood Salad with Mung Bean Vermicelli and Mushrooms

Larb Ped: Isaan-Style Duck Salad with Roasted Rice, Red Onion, and Lime-Fish Sauce Dressing

Yum Nor Mai: Bamboo Shoot Salad with Shallots, Onion, Mint, Cilantro, and Chili Sauce

Action Station (Chef)

Three Kinds of Som Tam

Papaya Salad, Papaya Salad with Anchovies, and Soft-Shell Crab Papaya Salad

Fresh Vegetables and Ingredients: Long Beans, Garlic, Chili, Cherry Tomatoes, Dried Shrimp, Peanuts, and Lime Dressing

Soup Station (Chef)

Tom Saap Nua

Hot-and-Sour Beef Soup with Aromatic Herbs

Kuay Tiew Narm

Clear Fish Soup with Fresh Rice Noodles or Rice Vermicelli, Fresh Fish, Fish Balls, Bean Sprouts, Green Onion, and Lettuce

Condiments: Sugar, Fish Sauce, Green Onion, Cilantro, Chili Flakes, Green Chili Vinegar, and Red Chili Vinegar

Carving Station (Chef)

Isaan-Spiced Roasted Ribeye Beef

Sauces: Green Peppercorn Sauce, Nam Prik Pak, and Nam Jim Jaew



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Entrées

Pla Pao

Whole Salt-Crusted Grilled Fish with Chili Dip and Fresh Vegetables

Om Nua: Beef and Vegetable Curry

Hor Mok: Steamed Spicy Fish and Pork Curry Cake

Grilled Chicken with Vegetables and Sweet Garlic Sauce

Kai Kra Ta: Sunny-Side-Up Egg with Pork Sausage,
Chicken Sausage, and Minced Pork

Sautéed Vegetables with Garlic-Oyster Sauce

Steamed Jasmine Rice

Steamed Sticky Rice

Mee Korat

Spicy Stir-Fried Noodles with Bean Sprouts, Green Onion,
Fermented Soybeans, and Tamarind Sauce

Desserts

Chilled Ruby Water Chestnuts in Coconut Syrup

Sago and Cantaloupe in Sweet Coconut Milk

Grilled Banana with Sweet Coconut Sauce

Pumpkin and Egg Custard

Khao Niao Wan: Sweet Sticky Rice

Assorted Cookies,

Chef's Choice of Three Pastries,
and Seasonal Fruit