



SOL

AUGUST - NOVEMBER 2026

Thai *Dinner* Buffet

A Culinary Journey Through
Thailand's Four Regions

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

AUGUST 29 | CENTRAL 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

CENTRAL THAILAND

Thai *Dinner* Buffet

Chilled Seafood

Poached Shrimp, Green Lip Mussels, Clams, Half-Shell Oysters
Sauces: Thai Seafood Sauce, Cocktail Sauce, Finadene, Lime Wedge

Hot Appetizers

Chicken Honey Skewers, Narm Jim Jaw Sauce
Fried Pork Spring Rolls, Plum Sauce
Fish Balls Skewers, Spicy Tamarind Sauce

Salads

Yum Woon Sen

Glass Vermicelli Minced Pork Sal

Yum Pla Tuna

Tuna, Shallot, Onion, Lemongrass Coconut Dressing

Yum Nua Yang

Beef, Roasted Rice, Red Onion, Green Onion, Culantro Mint leaves

Yum Talay

Seafood, Mixed Mushrooms, Green onion,
Yellow Onion, Cucumber, Tomato, Celery

Yum Kai Yang Kai

Minced Chicken, Green Onion, Shallot,
Roasted Rice Powder, Lime, fish Sauce

Action Station (Chef)

Por Pia Sod

Vegetable Sommer Rolls, Curry Peanut Sauce & Cucumber Onion Relish

Som Tum

Papaya Salad, Fresh Vegetables, Long Bean, Garlic, Chili,
Cherry Tomato, Dried Shrimp, Peanut, Lime

Soup Station (Chef)

Tom Yum (Hot & Sour Creamy Seafood Soup)

Mushroom, Onion, Tomato, Cilantro Chili, Lime Fish Sauce



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CENTRAL THAILAND

Thai *Dinner* Buffet

Soup Station (Chef)

Khao Soi Gai

Egg Noodle, Chicken Curry, Mustard Pickle, Chili Oil, Lime Juice, Shallot

Carving Station (Chef)

Asian Spice Roasted Ribeye Beef

Sauces: Green Pepper Corn Sauce, Massaman Curry, Narm Jim Jaow

Entrées

Chicken Green Curry

Thai Green Curry, Asparagus, Long Beans, Eggplant

Stir-Fried Seafood

with Chili Paste Sauce

Onion, Bell Pepper, Sliced Chili

Sweet & Sour Pork

Pineapple, Cucumber, Carrot, Green Onion

Fried Fish with Black Pepper Sauce

Yellow Onion, Green Onion, Celery

Sautéed Vegetables with Oyster Sauce

Steamed Jasmine Rice

Pad Thai

Wok-Fried Rice Noodles, Tofu, Chinese Chives,

Dried Shrimp, Peanuts, Tamarind Sauce

Desserts

Chilled Red Rubies in Coconut Syrup

Sago and Cantaloupe in Sweet Coconut Milk

Mango Sticky Rice

Banana and Coconut Pudding (Pastry)

Selection of Cookies (Pastry)

Chef's Choice of Pastries – 2 Kinds (Pastry)

Assorted Seasonal Fruits