

GRAND MERCURE  
PHUKET PATONG

# PAN ASIAN FEAST

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THAI CUISINE  
ASIAN GRILL AND BARBECUE  
INDIAN TANDOORI  
CHINESE ROASTED DUCK  
SUSHIS & SASHIMIS  
AND MUCH MORE

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**THB 999**  
**PERSON**

EVERY WEDNESDAY  
FROM 18:00 - 22:00

# GRAND MERCURE

PHUKET PATONG

## STARTERS & SALAD

CHINESE SPRING ROLL  
VIETNAMESE VEGETABLE ROLL  
GRILLED TOFU AND MUSHROOM SALAD WITH SESAME MISO DRESSING  
THAI SEAFOOD SALAD WITH LEMONGRASS AND CHILI DRESSING  
JAPANESE SOBA NOODLE SALAD  
VARIETY OF CRISPY LETTUCE, CUCUMBER, CAPSICUM,  
CARROT, GREEN ASPARAGUS, BEAN, BEETROOT (V)

## LIVE STATION

### JAPANESE

ASSORTED SUSHIS, SASHIMIS, MAKIROLLS WITH CONDIMENTS  
MISO SOUP WITH CONDIMENT

## COLD SEAFOOD BUCKETS

WHITE SEA PRAWNS, ANDAMAN CRABS

### INDIAN

CHICKEN TANDOORI  
PANEER TIKKA  
LAMB ROGAN JOSH  
NAAN, ROTI AND JEERA RICE

### CHINESE

ROASTED PEKING DUCK WITH PANCAKE AND CONDIMENTS  
CHINESE ROASTED CHASHU  
ROASTED PORK BELLY  
CHINESE NOODLE SOUP  
STEAMED SEABASS WITH GINGER AND MUSHROOM  
STEAMED BOK CHOY IN SOYA SAUCE

### THAI ORIGINAL

THAI TOM YUM GOONG – SPICY SHRIMP'S SOUP WITH MUSHROOM  
PAD THAI – WOK FRIED RICE NOODLE WITH SHRIMPS AND CHICKEN  
GAENG KEAW WAAN GAI – THAI GREEN CURRY WITH CHICKEN  
PAD KRA PROW – STIR-FRIED PORK WITH SPICY HOT BASIL  
THAI JASMINE RICE AND THAI RICE BERRY RICE  
CHICKEN SATAY WITH PEANUT SAUCE

### BARBECUE

BLUE RIVER PRAWNS, FILLET FISHS IN BANANA LEAVE, SQUIDS, CRABS

### DESSERTS

MANGO STICKY RICE  
JAPANESE CAKE  
MATCHA PANNA COTTA  
ORANGE CAKE  
TAPIOCA WITH LYCHEE AND COCONUT SAUCE  
MINI HOMEMADE CAKE AND PASTRY  
ICE CREAM / LOCAL SEASONAL FRUIT