GROUP DINING PROGRAMS



CONRAD®

KOH SAMUI

NEVER JUST STAY. STAY INSPIRED.

CONTENT

BUFFET MENUS

Grill Buffet 2
Classic Buffet 3
Thai Buffet 4
Inter Buffet 5
Luxury Buffet 6-7
Premium Buffet 8-9

CORNERS MENUS 10

CANAPÉ MENUS 11

SET MENUS

Crystal 12
Blue 12
Ruby 13
Gold 13
Platinum 14
Diamond 14

GRILL BUFFET
FROM 35 PEOPLE
THB 3,250

ORANGE AND WHITE BEAN SALAD
Green lettuce, toasted spicy cashews
FRENCH GREEN BEANS SALAD
Potatoes, crunchy bacon, Dijon vinaigrette
SEAWEED SALAD
Spicy vinaigrette, cucumber, tofu
ROASTED EGGPLANTS BAMBOO SKEWERS
Lemon rosemary dressing

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ROASTED CHICKEN BREAST
Cajun style
SPICY CHIANG MAI SAUSAGE
Pineapple relish
SEA PRAWNS
Garlic lemon olive oil

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ROASTED YOUNG POTATOES
Herbs butter
PEPERONATA
Anchovy & oregano
STEAMED SWEET CORN
Truffle oil

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NUTELLA CAKE ROLL
COCONUT GRANITE
PASSION FRUIT PANNA COTTA
CHOCO FLAN

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

CLASSIC BUFFET
FROM 35 PEOPLE
THB 3,350

ICEBERG SALAD
Bacon, tomatoes, blue cheese, lemon

ARTICHOKE SALAD
Basil pesto, feta cheese

ROASTED PEAR SALAD
Praline of pecans, mustard sprouts

ROCKET SALAD
Peppers, shrimp, tamarind dressing

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SLOW BRAISED SHORT RIBS
Glazed with hoisin sauce, roasted onions

STIR FRIED LOCAL SEAFOOD
Cajun flavor

ROASTED BARRACUDA FILLET
Herbs lemon cream

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GRATINATED SWEET POTATOES
Chorizo, thyme

SAUTÉED WILD MUSHROOMS
Truffle oil, young carrots, shallots

GRILLED ZUCCHINI
Toasted nuts topping

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PECAN TART

MANGO CAKE WITH NUTELLA CREAM

PETIT GATEAUX OF WHITE CHOCOLATE & ORANGE NOISETTE CAKE

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

THAI BUFFET
FROM 35 PEOPLE
THB 3,650

STARTER SATION:
PAPAYA SALAD
GREEN MANGO SALAD
POMELO SALAD
BANANA BLOSSOM SALAD

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MAIN STATION:
MASSAMAN BEEF TENDERLOIN
ROASTED DUCK BREAST RED CURRY
PAD THAI, BEANS SPROUT, TOFU
BASIL CURRY PRAWNS

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SIDE STATION:
STEAMED RICE WITH CORIANDER
STIR FRIED VEGETABLES WITH OYSTER SAUCE
SAUTÉED MORNING GLORY WITH PEANUTS

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DESSERT STATION:
MANGO STICKY RICE
TAGO
GRILLED COCONUT CAKE
PANDAN JELLY

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

INTER BUFFET
FROM 35 PEOPLE
THB 3,850

STARTER SATION:

PANZANELLA SALAD

SPANISH ESCALIVADA OF GREEN BEANS

ROMAINE LETTUCE, SPICY TARTAR

HEART OF PALM WITH CORN, AVOCADO, BASIL

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MAIN STATION:

BEEF MEATBALLS POMODORO

SEAFOOD PAELLA

ROASTED CHICKEN TANDOORI STYLE

RACK OF LAMB WITH PINEAPPLE RELISH

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SIDE STATION:

PARMIGIANO AUBERGINE

POTATOES & FOIE GRAS MILLEFOGLIE

SAUTÉED TOMATOES, ROASTED GARLIC, PEPPERS

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DESSERT STATION:

CHOCO PARIS BREST

TIRAMISU ECLAIR

TROPICAL TART

COCONUT PANNA COTTA

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

LUXURY BUFFET
FROM 35 PERSONS
THB 4,250

SEAFOOD STARTER STATION:

TUNA CEVICHE
Miso lemon

FRESH SALMON "CRUDO"
Marinated in pomelo & coriander

SEA BASS SASHIMI
Soy BBQ sauce

SHRIMP COCKTAIL
Apple & rose sauce

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SALAD STATION:

CUCUMBER SALAD
Chickpeas, orange, Thai basil

BEET HUMMUS
Corn chips

ROASTED CORN
Truffle oil, bacon, parsley

ROASTED TOMATO
Black olives, tofu, horseradish vinaigrette

LUXURY BUFFET
FROM 35 PEOPLE
THB 4,250

MAIN STATION:

GRILLED PRAWNS
Ajillo style

CATCH OF THE DAY
Stir fried with lemongrass chimichurri

BRAISED OSSOBUCO
Yellow curry, coriander seeds, crunchy pork belly

CASSEROLE OF CHICKEN BOSCAIOLA

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SIDE STATION:

ROASTED YOUNG POTATOES
Shitake sauce

GRILLED EGGPLANTS

AVOCADO & CILANTRO RICE

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DESSERT STATION:

SABLE, COCONUT MOUSE, MANGO

DRAGON FRUIT TART WITH ALMOND CREAM

PASSION FRUIT, BANANA CAKE

TROPICAL VERRINE

RED VELVET PETIT GATEAUX

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

PREMIUM BUFFET
FROM 3 PEOPLE
THB 4,450

SEAFOOD STARTER STATION:

CURED LOBSTER
Lemon, Thai basil, orange & caviar

PADTHAI SHRIMP SALAD

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WESTERN STARTER STATION:

GUACAMOLE CORN
Crispy onion, cilantro

CAESAR TORTILLA

MARINATED IMPORTED CHEESE
Olive oil & spicy peppers

MARINATED TOMATOES
Oregano & lemon

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THAI STARTER STATION:

CHICKEN SATAY

CRUNCHY PORK RIBS SKEWERS

SOY & SPICY DUCK SATAY

MUSHROOMS & BACON BAMBOO

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

PREMIUM BUFFET
FROM 35 PEOPLE
THB 4,450

MAIN STATION:

GRILLED LOBSTER, PASSION FRUIT CILANTRO RELISH

SALT CRUSTED WHOLE SALMON

CHICKEN YELLOW CURRY

MASSAMAN BEEF CURRY

CHICKPEAS BASIL STEW

SUMMER RICE WITH SPRING SPROUTS

THAI ROOTS & VEGETABLES COOKED IN BANANA LEAVE

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DESSERT STATION:

SABLE, COCONUT MOUSE, MANGO

RASPBERRY VERRINE WITH CARAMEL & GANDUJIA

SOFT CHOCOLATE COOKIES WITH LAVENDER GANACHE

MANGO JELLY, PISTACHIO SABLE

CHOCO LOLLIPOPS TROPICAL FESTIVAL

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

CORNERS
FROM 25 PEOPLE
PRICE PER PERSON

BREAD
THB 290
Selection of French and Italian

THAI NOODLE
THB 520
Green, long and flat noodles,
mushroom stock and braised duck stock

WOK
THB 720
Selection of minced pork and minced beef
with vegetables of the day

CURRY
THB 850
Selection of the most delicate curries,
massaman, yellow and Thai basil

CARVING
THB 1,100
Prime rib, salmon and lamb

SUSHI
THB 880
Traditional vegetables and seafood maki

FOCACCIA
THB 580
Selection of Italian cheese, marinated vegetables and basil

PETIT GATEAUX
THB 850
Mango, raspberry, hazelnuts, tropical and chocolate

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

CANAPÉ

PRICE PER PIECE THB 162
MINIMUM ORDER 10 PCS PER ITEM

Traditional chicken with pandan leaves

Tofu skewers with tamarind sauce

Chicken satay

Meatballs

Vietnamese spring roll

Crispy pork belly with apple

Capresse

Melon and cured ham

Shrimp cake with lemongrass

Ginger marinated lobster croquette

Tandoori chicken

Vegetable somoza

Pork ribs satay

Chorizo spicy

Fried chicken wrap

Guacamole and chips

4 cheese quesadilla

Prawns satay

Gazpacho

Shrimp scalivada

Mushrooms wrapped with bacon

Vegetables dumplings

Smoked salmon balls

Gratinated mussels

Shrimp ceviche

Artichoke French style

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

SET MENU

CRYSTAL THB 2,690

SALMON PAD THAI
Beans sprout, tofu

SEA BASS WITH THAI FLAVORS
Banana leaf wrapped, sautéed green papaya
with dry shrimp & oyster sauce

MANGO CHEESE CAKE
Hazelnuts ganache

CHOCO PRALINE

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BLUE THB 2,990

GRILLED ARTICHOKE SALAD
Edibles flowers, praline of cashews, Thai vinaigrette

SEAFOOD RED CURRY
Lobster, shrimp, mussels, cilantro rice, beans salad

LYCHEE VERRINE
Caramel & Ecuadorian chocolate ganache

CORN FLAKES LOLLIPOP

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

SET MENU

RUBY THB 3,350

FARM STYLE TOMATOES CARPACCIO
Smoked cheese, cilantro & truffle emulsion

CURED HAM
Citrus salad, iceberg lettuce, melon vinaigrette

DUO OF CHICKEN BREAST & GRILLED PRAWNS
Glazed carrots, sautéed morning glory, peanuts sauce

SUNFLOWER SABLE
Coconut mouse, smoked candy meringue

CURRY CHOCOLATE TRUFFLES

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GOLD THB 3,750

GRILLED MEDITERRANEAN VEGETABLES ROLL
Thai basil pesto, shrimp relish

JUMBO PRAWNS SALAD
Heart of palm cocktail, asparagus, edamame

WAGYU TENDERLOIN MEDALLION
Shitake Sangiovese sauce, potatoes millefoglie

PASSION FRUIT SHORT CAKE
banana caramel ganache, caramelized bananas

BASIL MACARON

Prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.

SET MENU

PLATINUM THB 7,150

WAGYU BEEF CARPACCIO
Caviar, capers relish

LOBSTER SUMMER ROLL
Mango, fresh seaweed salad

RACK OF LAMB & SCALLOPS
Green vegetables, Thai basil sauce

MOUSSE OF PISTACHIO
Almond short cake, coconut praline

GIANDUJA TRUFFLE, GOLDEN POWER

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DIAMOND THB 7,800

SELECTION OF SKEWERS
Foie gras & apple, main lobster & shallots,
Wagyu tenderloin & mushrooms

CRAB CAKE
Avocado, cilantro bouquet, truffle aioli

GRILLED SEAFOOD
Main lobster, scallops, jumbo prawns, oyster
Vierge sauce, grilled vegetables, caper vinaigrette

HAZELNUTS FLEXI GANACHE
Mango spheres, corn flakes, candy chocolates

THAI COCO TOFFEE

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