



# AROI THAI BUFF&T



**23 March to 24 May 2026**

<b>Weekday Lunch</b>	<b>Mon to Fri</b>	<b>\$98++ per adult</b>	<b>\$25++ per child (6 - 12 yrs old)</b>
<b>Weekend Lunch</b>	<b>Sat, Sun &amp; Public Holidays</b>	<b>\$108++ per adult</b>	<b>\$25++ per child (6 - 12 yrs old)</b>
<b>Weekday Dinner</b>	<b>Mon to Thurs</b>	<b>\$118++ per adult</b>	<b>\$30++ per child (6 - 12 yrs old)</b>
<b>Weekend Dinner</b>	<b>Fri, Sat, Sun &amp; Public Holidays</b>	<b>\$128++ per adult</b>	<b>\$30++ per child (6 - 12 yrs old)</b>

**1-FOR-1 DISCOUNT FOR ALL ADULT DINERS!**

(Prices listed are before discount)



## SEAFOOD ON ICE

(6 items on rotation)

Poached Tiger Prawn , Blue Mussel, Sea Conch Whelk,  
Baby Abalone, Japanese Sweet Clam

Half Shell Scallop *\*only available for dinner daily, and weekend lunch*

 **Fresh Oysters** *\*only available for dinner*

 **Rock Lobster** *\*only available for weekend dinner*

 **Snow Crab Legs** *\*only available for weekday dinner*

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya

Cold Whole Sea Bass on Ice *\*only available for lunch*

Cold Whole Salmon on Ice *\*only available for dinner*

 **Dips:** Thai Sambal Belacan, Thai Red Chili Dip, Thai Green Chili Dip, Citrus Garlic Chili, Thai Sweet Chili

## SUSHI & SASHIMI

Salmon Sashimi *\*only available for dinner*

Assorted Sushi & Maki Roll *\*only available for dinner daily, and weekend lunch*

Condiments: Soyu, Pink Ginger, Wasabi

## GREEN SALAD

Variety of greens: Mesclun, Romaine Lettuce, Arugula, Red Frisse  
Cherry Tomato, Japanese Cucumber, Carrot, Bell Pepper, Sweet Corn

Dressings: Caesar Dressing, Thousand Island, Goma Dressing and Herbs Olive Oil

## HUMMUS, DIPS & PICKLE

3 Types on rotation: Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto with  
Sesame Lavosh, Bread Stick and Vegetables Crudités

4 Types of Assorted Pickles

4 Types of Assorted Antipasto

## COMPOUND SALAD

 **Seafood**

(4 items on rotation)

ส้มตำไทยใส่กุ้งแห้ง Som Tum Thai (Thai Papaya Salad with Dried Shrimp)

สลัดวุ้นเส้นกุ้ง Yum Woon Sen (Thai Glass Noodle Salad With Shrimp)

สลัดถั่วงอกยาวไทย Som Tum Tua (Thai Long Bean Salad)

สลัดข้าวโพดแตงกวาใส่ไข่เค็มแบบไทย Tum Tang Kao Poad (Thai Corn Cucumber Salad with Salted Egg)

สลัดเนื้อไทย Yum Nua (Thai Beef Salad)

สลัดทูน่าไทย Yum Tuna (Thai Tuna Salad)

ยำแซลมอนไทย Laab Salmon (Thai Spicy Salmon Salad)

สลัดส้มโอไทย Yum Som-O (Thai Pomelo Salad)

ส้มตำไทยใส่ไข่เค็ม Som Tam Khai Khem (Thai Papaya salad with salted egg)

สลัดกุ้งรสเผ็ดแบบไทย Pla Goong (Thai Spicy Prawn Salad)

สลัดมะม่วงเขียวไทย Som Tam Mamuang (Thai Green Mango Salad)

สลัดสเต็กเนื้อย่างไทย Neua Yang Nam Tok (Thai Grilled Beef Steak Salad)

ลาบไก่ไทย Larb Gai (Thai Chicken Laab)

 **Chef's Recommendation**

Please note that this menu is subject to changes on a daily basis, depending  
on the availability of fresh ingredients.



## COMPOUND SALAD

### Vegetarian

(1 item on rotation)

Summer Quinoa Salad with Walnut  
Greek Salad  
Mushroom Salad with Caramelized Onion  
Tabbouleh Salad with Kale  
Roasted Snow Pea and Broccoli Salad  
Caprese Salad  
Roasted Pumpkin with Walnut  
Grilled Corn, Quinoa & Lemon Thyme Salad  
Roasted Vegetables with Balsamic Reduction

## SOUP STATION

### Thai Soup

(1 soup on rotation)

ต้มยำกุ้ง Tom Yum Goong (Thai Tom Yam Soup with Shrimp)  
ต้มยำไก่ Tom Kha Gai (Creamy Coconut Chicken Soup)  
ต้มยำทะเล Tom Yum Talay (Thai Tom Yam Soup with Mixed Seafood)  
ซุปผักวิธีดีไทย Gaeng Jued (Thai Vegetable Soup)  
ซุปผักรสเผ็ด Gaeng Liang (Spicy Vegetable Soup)

### Western Soup

(1 item on rotation)

Seafood Chowder  
Cream of Mushroom Soup  
French Onion Soup  
Cream of Pumpkin

## CHEF'S LIVE STATIONS

### Freshly Made Prata

With selection of Dhal Curry and Chicken Curry

### Hainanese Chicken Rice

Steamed Chicken and Roasted Chicken

*Selection of condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce*

### Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts,  
Sambal Chili and Laksa Leaves



**Thai Marinated Chicken Shawarma**  
with Taco Shell and Condiments

*\*only available for lunch*



**Chef's Recommendation**

*Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.*



## **CARVING OF THE NIGHT**

Slow-Roasted Authentic Thai Herb Marinated Beef Rib Eye *\*only available for weekday dinner*  
Slow-Roasted Authentic Thai Herb Marinated Wagyu Beef D-Rump *\*only available for weekend dinner*  
Condiments: Isan Dip - Nam Jim Jaew (Spicy Tamarind Dipping Sauce)

## **BBQ CORNER** (Only available for dinner)

(3 items on rotation)

ไก่ย่างอีสาน Gai Yang Isan (Isan-style Thai Grilled Chicken)  
กุ้งย่างซามุนไพร Goong Yang Samun Prai (Thai Grilled Prawns with Lemongrass Butter)  
ปลาหมึกย่าง Pla Muek Yang (Thai Grilled Squid with Chili-lime Sauce)  
เนื้อแกะย่างราดน้ำจิ้มอีสาน Lamb Yang Nam Jim Jaew (Grilled Lamb Chops with Isan Dip)

BBQ Condiments: Nam Jim Seafood (Lime, Garlic, Chili Sauce), Jaew Bong (Smoky Chili Paste)

## **CONGEE STATION**

Sweet Potato Congee *\*only available for lunch*  
Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg, Spring Onion, Fried Shallot, Ginger, You Tiao

## **MAKE-YOUR-OWN**

(1 item on rotation)

Traditional Rojak Station  
Indonesian Gado-Gado Station  
Kang Kong with Cuttlefish Station

 Tom Yam Kueh Pie Tee with Assorted Condiments  
*\*only available during lunch*

**Grilled Satay**  
with a selection of Chicken and Mutton in Peanut Gravy with Condiments

 Chef's Recommendation

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



## **แบบไทย THAI HOT DISHES**

### **Chicken Dish**

(1 item on rotation)

- แพด คราไป ไท Pad Krapow Gai (Spicy Thai Basil Chicken)
- ไก่แพดเมดมาอุง Gai Pad Med Mamuang (Thai Cashew Chicken)
- ไก่ผัดคิง Gai Pad King (Thai Chicken and Ginger Stir-Fry)
- แกงเขียวหวาน Gaeng Khiao Waan Gai (Thai Green Curry Chicken)
- ผัดเปรี้ยวหวาน Pad Prew Wan (Thai Sweet and Sour Chicken)

### **Beef Dish**

(1 item on rotation)

- เนื้อกระเทียมไทย Nua Tod Kratiem (Thai Garlic Beef)
- แกงมัสมั่นใหม่ Gaeng Massaman Neua (Thai Massaman Beef Curry)
- แพด คราไป นิว Pad Krapow Neua (Thai Basil Beef Stir-Fry)
- พะแนงเหนือ Panang Neua (Thai Panang Beef Curry)
- ผัดพริกขิงใหม่ Pad prik king Neua (Thai Red Curry Stir-fried Green Beans with Beef)

### **Crab Dish**

(1 item on rotation) *\*only available for dinner*

- ปู แพด ปง การี Pu Pad Pong Kari (Stir-fried Crab with Yellow Curry Powder, Egg, and Onions)
- ปูผัดพริกเป่า Pu Pad Prik Pao (Stir-fried Crab with Thai Chili Paste and Bell Peppers)
- ปูผัดน้ำพริกเผา Pu Pad Nam Prik Pao (Crab Stir-fried with Roasted Chili Paste and Garlic)

### **Seafood**

(1 item on rotation)

- ปลาเนืองมาเนา Pla Neung Manao (Steamed Seabass with Lime & Chili)
- ปลาราดพริก Pla Rad Prik (Deep-Fried Fish with Thai Sweet & Sour Sauce)
- กุ้งผัดน้ำพริกเผา Goong Pad Nam Prik Pao (Thai Stir-Fried Shrimp With Chile Jam)
- ปลาผัดชา Pla Pad Cha (Thai Fried Fish with Spicy Chile Sauce)
- กุ้งผัดมะขาม Goong Pad Makham (Thai Tamarind prawn)

### **Rice/Noodles**

(1 item on rotation)

- ผัดไทยทะเล Seafood Pad Thai (Thai Stir-fried Rice Noodle with Seafood)
- ผัดซีอิ๊ว Pad See Ew (Stir-fried Soy Sauce Kway Teow)
- บะหมี่เส้นแบนราดน้ำซอสไก่ Rad Na (Flat Noodles with Gravy and Chicken)
- ผัด วุ้น เซน Pad Woon Sen (Thai Glass Noodle Stir-Fry with Shrimp)
- ข้าวผัดสับปะรด Khao Pad Sapparod (Thai Pineapple Fried Rice)

### **Vegetable**

(1 item on rotation)

- ผัดผักรวมไทย Pad Pak Ruam Mit (Stir-fried Thai Vegetables)
- ผัดผักบุ้ง Pad Pak Boong (Stir-fried Thai Morning Glory)
- เห็ดผัด Hed Phad (Thai Stir Fried Mushrooms)
- แกงแดงใส่ผักรวม Gaeng Phed Pak (Red Curry with Mixed Vegetables)
- แกงเขียวหวานมังสวิรัต Gaeng Kiew Wan Pak (Vegetarian Thai Green Curry)

 **Chef's Recommendation**

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## WESTERN CUISINE

### Fish

(1 item on rotation)

Lime-Harissa Spicy Fish

Pan-Seared Fish with Citrus Orange Sauce

Fish Picatta with Smoked Tomato Sauce

Baked Fish with Mushroom Cream Sauce

Mediterranean-Style Baked White Fish

### Seafood

(1 item on rotation)

Seafood Arrabbiata

Sauteed Seafood with Cajun Spice and Garlic

Seafood Pesto

Seafood Bouillabaisse

Seafood Moqueca (Brazilian Seafood Stew)

### Beef/Lamb

(1 item on rotation)

Braised Beef Oxtail

Beef Stew with Turkey Bacon

Beef Cheek Stew

Lamb Stew with Vegetable

Roasted Lamb Leg with Rosemary Sauce

### Chicken

(1 item on rotation)

Roasted Cajun Spring Chicken with Herbs Gravy

Creamy Garlic Chicken

Chicken Roulade with Truffle Mushroom Sauce

Chicken Stroganoff

Creamy Tarragon Chicken

## INDIAN CUISINE

### Rice

(1 item on rotation)

Plain Briyani

Saffron Rice

Gee Rice

Tomato Rice

### Vegetable

(1 item on rotation)

Aloo Gobi

Palak Paneer

Dum Aloo

Matter Paneer

Paneer Masala

### Chicken / Mutton

(1 item on rotation)

Butter Chicken

Chicken Tikka

Chettinad Chicken

Mutton Curry

Mutton Rogan Josh

 Chef's Recommendation

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## DESSERTS

Assorted Mini French Pastries, Assorted Traditional Cookies  
Assorted Nyonya Kueh, Seasonal Cut Fruits, Kacang Puteh

### Cold Desserts

Ice Cream with Wafer or Rainbow Bread  
Ice Kachang & Ice Chendol with Condiments

### Chocolate Fondue

Condiments: Marshmallow, Dried Fruits, Churros

### Local Desserts

Cheng Teng  
Red Bean Soup with Gingko Nut  
Pulut Hitam with Coconut Milk  
Tau Suan with Youtiao  
Green Bean Sago with Sago  
Bubur Cha Cha  
Red Bean Paste with Sesame Dumpling



### Thai Hot Desserts

บัวลอย Bua Loy (Rice Balls in Coconut Milk)



### Thai Signature Desserts

เขานิยมเมือง Khao Niew Mamuang (Mango Sticky Rice with Coconut Cream)  
ลูกชุบ Luk Chup (Mung Bean Candies) *\*only available for dinner daily, and weekend lunch*  
ทับทิม นม Tub Tim Grob (Thai Red Rubies in Coconut Milk)



Thai Fried Snacks *\*only available for dinner daily*

กล้วยแขก Gluay Khaek (Thai Fried Banana)  
ไก่ทอดชายไทย Gai Hor Bai Toey (Thai Fried Pandan Chicken)  
ทอดมันปลา Tod Mun Pla (Thai Fish Cake)  
เข้านึ่งทอด Khao Pod Tod (Thai corn fritters)

## DRINKS

### Hot Quenchers

#### Coffee

Espresso  0.90, Café Latte  0.90  
Cappuccino  0.90, Flat White  0.90

#### Tea

Earl Grey, Peppermint, Chamomile, English Breakfast,  
Jasmine Green Tea

### Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour  
Plum



### Slushie

ชาสมุนไพร Thai Milk Tea

*\*only available for dinner daily, and weekend lunch*

#### NUTRI-GRADE



Nutri-Grade mark is based on default  
preparation (before addition of ice)



### Chef's Recommendation

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