

MEETING & EVENT MENUS



Morning Break of the Day

Experience a captivating and culturally inspired moring break, where each day of the week comes alive with its own unique color and flavor. These color associations are based on the ancient Hindu astrology system, and they are widely observed in Thai culture for bringing good luck. Prices are applicable only on the designated day. If chosen on an alternate day, an additional THB 1,200 per guest will be applied. Break packages are served within 30 minutes.

YELLOW - MONDAY	PINK - TUESDAY
Grilled Haloumi cheese bruschetta	Strawberry power bowl, granola
Grilled chicken satay	Crispy Thai vermicelli (Mee krob borarn)
Poke bowl, shrimp	Grilled ham, cheese, open sandwich
Thong eak (wheat flour dumpling - sweet)	Thai layer cake
Corn in the cup, butter, condense milk	Pink chocolate éclair
GREEN - WEDNESDAY	ORANGE - THURSDAY
Feta cheese bruschetta	Grilled mushroom satay
Fresh vegetable spring roll	Smoked salmon, mango salad
Grilled vegetable dumpling	Steam prawn egg net
Steam green bean, coconut shredded	Palm pudding
Green tea cake	Orange cake
BLUE - FRIDAY	PURPLE - SATURDAY
Tofu satay, peanut sauce	Steam chicken dumpling (Chor muang)
Grilled vegetable gyoza	Crispy taro, palm sauce
Roast duck, green spring roll sheet	Chicken wrap, purple cabbage
Yok Ma Nee (sago dumpling)	Violet cake
Butterfly pea cheesecake	Dried coconut, sticky rice
RED - SUNDAY	
Red pomelo salad, crispy cup shell (thub tim Siam)	
Tomato mozzarella	

BBQ red pork, sticky rice	
Berry pudding	
Watermelon, dried fish	
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Afternoon Break of the Day	
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YELLOW - MONDAY	PINK - TUESDAY
Yellow sago cracker, peanut dip	Pink lotus, herb salad
Fried shrimp, sugar cane	Steam flat noodle spring roll (Kuay Tiew Lod)
Tuna melt cheddar cheese	Seafood bruschetta
Mango pudding	Sweetened water chestnut, coconut (Tubtim Krob)
Foi thong (Sweet egg floss cake)	Pink macaron
GREEN - WEDNESDAY	ORANGE - THURSDAY
Fried chive dumpling (Kuy Chai)	Fried chicken filet, BBQ sauce
Marinated salmon, zucchini wrapped	Yellow sticky rice, shrimp paste
Crab avocado sandwich	Steam bread, egg custard (Kanom Pung sangkaya)
Pandan fluffy cupcake (Tuay fuu)	Carrot cake
Thai chendol coconut milk (Lord chorng Thai)	Thong yip (sweet egg yolk cup)
BLUE - FRIDAY	PURPLE - SATURDAY
Plant based sandwich	Minced chicken salad, cup shell

Grilled eggplant open sandwich

Mushroom Arancini

Crab meat bruschetta	Crispy purple potato, cheese dip
Prawn cake	Steam rice dumpling coconut milk
Thai gnocchi, warm coconut milk	Blueberry cheesecake
RED - SUNDAY	
Grilled chicken, bamboo stick,	
Gazpacho	
Chocolate mousse	
Thai sweet banana in syrup	
Luk chup	
Plated Lunch Ideal for a lunch meeting, our composed plated lunches feature Chef's s contact your Event Planning Manager for more selections and menus.	easonal specialties including a salad or soup, entrée, and dessert. Please
WESTERN SET LUNCH I	WESTERN SET LUNCH II
Seared pepper tuna, lemon mustard dressing	Mushroom soup
Grilled pork chop, pumpkin mashed, prune sauce	Slow roasted chicken breast, red wine sauce
Apple strudel, vanilla ice cream	Blueberry cheesecake
THAI SET LUNCH I	THAI SET LUNCH II
Appetizers Gai Yang Grilled chicken tamarind sauce Yum Pla Mueg Spicy squid salad, baked chili paste, lemon grass Por Pia Pak Fresh spring roll, peanut sauce (V)	Appetizers Yum Som O Pomelo spicy salad (V)Yum Kor Moo Yang Grilled pork neck, chili sauceTod Mud Kung Crispy prawn cake
Soup Tom Yum Goong Spicy prawn soup, mushroom	Soup Tom Kha Gai Chicken coconut soup, oyster mushroom
Tom rum Goong Spicy prawn Soup, musilloom	Main

Main Gang Kiew Wan Chicken green curryPla Tod Prik Thai Dum Crispy fish, peppercorn chili sauceBroccoli Phad Nam Man Hoi Stir-fried broccoli, oyster sauce (V)Khao Suay Steamed Jasmine rice Dessert Khao Niew Mamuang Thai mango sticky rice Gang Kung Bai Cha Plu Prawn curry, betel leafPla Salmon Yang Bai Toey Baked salmon, pandan leavesKha Na Hong Kong Phad Nam Man Hoi Stir-fried Hong Kong kale, oyster sauce (V)Khao Suay Steamed Jasmine rice Dessert Bua Loy Assorted rice dumplings, warm coconut milk

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Hors D'oeuvres

Ideal for pre-dinner receptions, our delectable, bite-sized appetizers include both cold and hot options, guaranteeing your guests will savor every bite. Please contact your Event Planning Manager for more selections and menus.

COLD SELECTIONS	WARM SELECTIONS
Assorted cold cuts ⊠1500 Per Platter salami, coppa, parma ham, mortadella, olive, focaccia bread	Spicy deep-fried pork ball (larb moo tod) ⊠600 Per Dozen brown rice powder, chili, lime juice, fish sauce, cucumber, cabbage
Gravlax marinate salmon 🖺 1700 Per Platter caper, onion, dill cream cheese Tomato bruschetta 🖺 700 Per Dozen tomato salsa, lemon oil dressing Vegetable crudites 🗒 500 Per Platter avocado guacamole, sour cream, pesto Nachos 🗒 500 Per Platter avocado guacamole, tomato salsa, sour cream, cheese, jalapeno	Deep-fried prawn cake ⊠800 Per Dozen mouse prawn meat, pork, bread crumbs, sweet chili sauce
	Italian pork sausage ⊠650 Per Platter over roasted, mashed potatoes, onion red wine sauce
	Mushroom satay ⊠650 Per Dozen plant base, peanut sauce, cucumber, shallot, vinegar
	Grilled pork neck ⊠750 Per Platter charcoal grill, spicy chili dip, cucumber, basil, cabbage
Spicy seafood salad ⊠850 Per Platter prawn, scallop, calamari, bake chili paste, lemongrass	Deep-fried vegetable spring roll ⊠550 Per Dozen mixed vegetable, glass noddle, plum sauce
Mushroom bruschetta ⊠700 Per Dozen **Apricot, Brie, Basil & Medjool Date** **The content of the content of	Tofu satay ⊠650 Per Dozen curry powder, coconut milk, peanut sauce, cucumber, shallot
Smoked ham salad ⊠500 Per Platter melon, avocado, truffle mayonnaise	Quesadilla chicken or vegetable 🛛 600 Per Dozen
Smoked duck breast ⊠800 Per Platter soft tofu, cucumber, sesame dressing	sour cream, avocado, tomato salsa

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Live Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from Western food to locally inspired food stations. Please contact your Event Planning Manager for more selections and menus.

OAST BEEF
rassfed, crushed potatoes, roasted root vegetable, chimichurri
OODLES, NOODLES AND MORE NOODLES
egetarian noodle, tofu, vegetable, mushroom, broccoli
hao Soi, chicken curry base, yellow noodle, radish pickle, chili il
ork or Wagyu beef noodle soup, vermicelli, shallot crisp
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Plated Dinner

Chef has hand selected a three and four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds. Please contact your Event Planning Manager for more selections and menus.

3 COURSE WESTERN SET DINNER - Select one main course Beetroot salad, feta cheese, artichoke, tomato, lemon oil dressing Snow crab salad, celery, cucumber, lemon mustard dressing Potatoes gnocchi, tomato sauce Slow roasted beef tenderloin, potatoes au gratin, broccoli, mushroom sauce Roasted seabass, cauliflower puree, asparagus, saffron sauce Strawberry mille feuille, vanilla ice cream 3 COURSE WESTERN SET DINNER - VEGETARIAN Beetroot salad, feta cheese, artichoke, tomato, lemon oil dressing Potatoes gnocchi, tomato sauce Apple strudel, strawberry compote \$2300 Per Guest

\$2300 Per Guest

4 COURSE WESTERN SET DINNER

4 COURSE WESTERN SET DINNER - VEGETARIAN

- Select one main course	Avocado celeriac salad, honey mustard dressing
Grilled scallop salad, fennel, avocado, chardonnay vinaigrette dressing	Spicy pumpkin soup
Artichoke cappuccino, roasted garlic, barley, Parmigiano crouton	Grilled plant based mushroom, fried zucchini, miso lime sauce
Grilled Wagyu beef tenderloin, rosti potatoes, rocket, red wine sauce	Dark chocolate tart, salted caramel, hazelnut crunch, strawberry ice cream
Pan-seared king salmon, fondue potatoes, asparagus, seafood white wine sauce	\$2600 Per guest
Wild honey parfait, rooibos, vanilla infusion, valrhona thuile	
\$2600 Per Guest	

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've

combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!		
IN LOVE WITH SPECTRUM	LOVE AT FIRST SIGHT	
Beefeater Gin 24, Lillet Rose, orange juice, lime juice, vanilla syrup, egg white, grenadine, bitters	Absolute Elyx, Lillet Rose, lime juice, strawberry puree, Jacob's creek Moscato rose on top	
№ 480 Per Drink	⊠ 480 Per Drink	
MICC CDECTDUM	MOCKTAIL CROWN ON ME	
MISS SPECTRUM	MOCKTAIL - CROWN ON ME	
Martell VSOP Cognac, lychee juice, lime juice, rose syrup, red wine on top	Lychee juice, lime juice, rose syrup	
⊠ 480 Per Drink	∑ 260 Per Drink	

MOCKTAIL - MANGO TANGO

Mango, passion fruit, elderflower syrup, lime juice, chili salt

⊠260 Per Drink

MOCKTAIL - UNDER PAR

Orange juice, peach syrup, lime juice, kaffir, soda on top

⊠260 Per Drink

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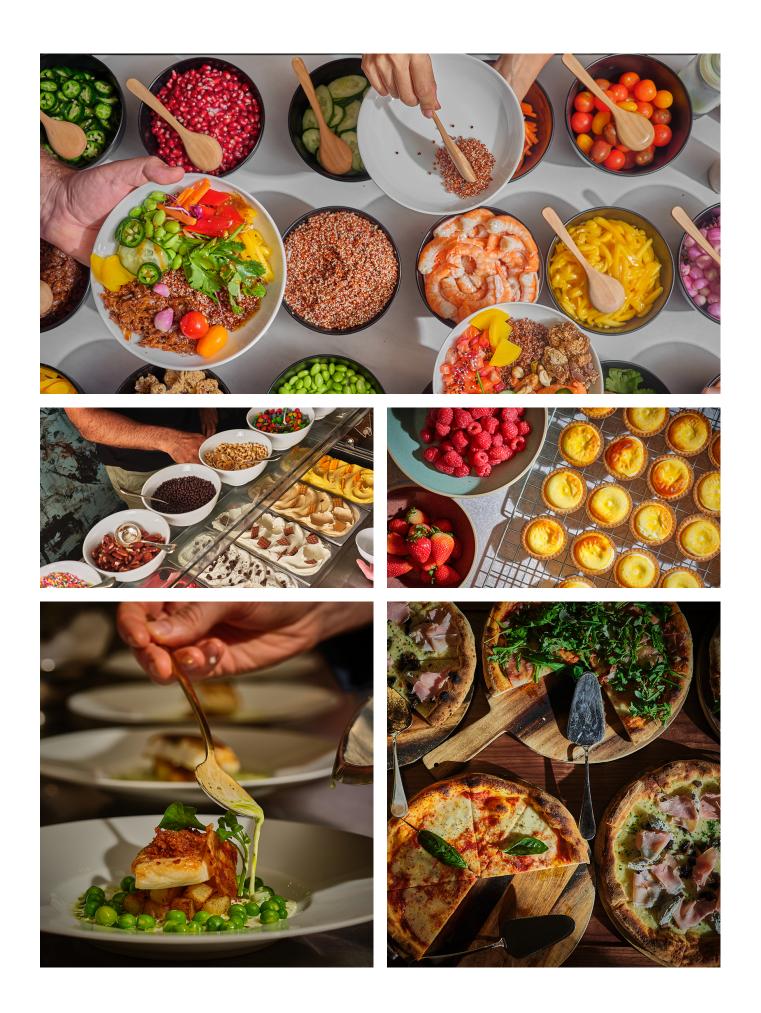
Bar Packages

Three Hour | ∑1900 Per person

Whether you would like to host drink by consumption or package, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON STANDARD PACKAGE House white, red wine, local draught beer (Chang or Singha), soft drinks (sodas), standard drinking water One Hour | ∑900 Per person Two Hour | X 1400 Per person Three Hour | 🛛 1600 Per person SIGNATURE PACKAGE LABOR CHARGES House white, red wine, local draught beer (Chang or Singha), soft Bartender | ≥1200 Per hour drinks (sodas), standard drinking water, sparkling wine (non-Up to three hours vintage), whisky, gin, vodka and tequila Additional Hours for venue usage | ■35000 Per Hour One Hour | 21100 Per person Two Hour | ∑1500 Per person

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian