

## Dessert

- J1 Red Ruby** 🍷  
Fresh water chestnut, coconut and jackfruit slices in coconut milk
- J2 Khao Neu Ma Muang** 🍷  
Traditional Thai mango sticky rice
- J3 Man Sum Pa Lang Gaeng Buai**  
Steam Tapioca



## Drinks

- K1 Soft Drink** RM 3  
Coke / Coke-Light / Sprite / 100-Plus / Soda Water
- K2 Freshly Squeezed Fruit Juice** RM 6  
Watermelon / Honeydew / Orange / Pineapple / Apple
- K3 Fresh coconut** RM 8
- K4 Fresh carrot juice** RM 6
- K5 Calamansi with sour plum** RM 6
- K6 Thai Herbal Juice** RM 4  
Tamarind / Roselle / Lemongrass
- K7 Hot Coffee** RM 5  
Cappuccino / Latte / Freshly Brewed Coffee
- K8 Hot Tea** RM 5  
Lemon Grass / Jasmine / Thai mixed herb tea / Basil Tea / Cinnamon
- K9 Ice Lemon Tea** RM 5
- K10 Mineral Water** RM 3
- K11 Beer** RM 10  
Carlsberg
- K12 Filtered Water** RM 0.5

🍷 Spicy | 🍷 Siam 62 signature dish

Price do not include 5% government tax and 10% service charge



# Royal Thai Buffet

- >> Eat all you can
- >> No time limit
- >> No wastage
- >> No take away

RM 39++

per Adult

RM 15++

per Children

## Appetizer

- A1 PorPia Poo Tord**  
Crispy crabmeal spring rolls served with special dip
- A2 PorPia Goong Tord**  
Crispy fried prawn spring rolls served with apricot dip
- A3 Gai Hor Tey**  
Deep fried chicken wrapped with pandan leaves



## Salad

- B1 Larb Gai** 🍷  
Minced chicken warm salad with chilli, roasted rice powder, Thai herbs and spices
- B2 Larb Nua** 🍷  
Minced beef warm salad with chilli, roasted rice powder, Thai herbs and spices
- B3 Yum Ma Muang Goong Sot**  
Green mango and prawn salad with spicy lime dressing
- B4 Yum Talay**  
Warm seafood salad with spicy lime dressing
- B5 Yum Voon Sen**  
Glass noodle salad with prawns and squids served with spicy lime dressing



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## Soup

- C1 Sarai Soup**  
Prawn paste, carrot, broccoli and seaweed in clear soup
- C2 Tom Kha (Gai / Goong / Talay)** 🍷  
Coconut milk soup flavored with galangal (chicken / prawn / seafood)
- C3 Tom Yum (Gai / Goong / Talay)**  
All time favorite authentic Tom Yum soup (chicken / prawn / seafood)



## Curry

- D1 Gaeng Ped (Gai / Nua / Talay)** 🍷  
Authentic red curry with coconut milk (chicken / beef / seafood)
- D2 Gaeng Kiew Wan (Gai / Nua / Talay)** 🍷  
Authentic green curry with coconut milk (chicken / beef / seafood)
- D3 Gaeng Pa (Gai / Nua / Talay)**  
Clear red curry soup with Thai herbs (chicken / beef / seafood)
- D4 Gaeng Chu Chee (Gai / Nua / Talay)**  
Special Chu Chee curry sauce (chicken / beef / seafood)



## Main Course

### STIR FRIED

- E1 Pad Pong Kary (Gai / Nua / Talay)** 🍷  
Special Thai yellow curry sauce (chicken / beef / seafood)
- E2 Pad Prieow Wan (Gai / Nua / Talay)**  
Sweet and sour sauce (chicken / beef / seafood)
- E3 Pad Gra Prow (Gai / Nua / Talay)** 🍷  
Aroma Thai basil stir fried sauce (chicken / beef / seafood)
- E4 Pad Nam Man Hoi (Gai / Nua / Talay)**  
Thai oyster sauce (chicken / beef / seafood)



## Vegetable

- G1 Pad Pak Rum Mit**  
Stir fried mixed seasonal vegetables
- G2 Pad Boong Ka Pi** 🍷  
Stir fried kangkong with Thai Belacan
- G3 Pad Kana Pla Kaem** 🍷  
Stir fried baby kailan with salted fish
- G4 Pad Tua Lantau Goong**  
Stir fried green peas with prawns
- G5 Pad Nor Mai Falang Goong**  
Stir fried asparagus with prawns



## Deep Fried

- F1 Kai Jaew Kra Praw Goong**  
Thai omelette with herbs and minced shrimps
- F2 Kai Jaew Kra Praw Poo** 🍷  
Thai omelette with herbs and crabmeat
- F3 Tord Gra Tiam ( Gai / Talay)**  
Deep fried garlic style (chicken / seafood)
- F4 Sod Ma Kam ( Gai / Talay)**  
Tamarind sauce (chicken / seafood)
- F5 Sod Prieow Wan (Gai / Talay)**  
Sweet and sour sauce (chicken / seafood)



## Fast Dish

- H1 Khao Pad Gai**  
Thai Fried Rice with Chicken
- H2 Pad See Ew**  
Fried Kuay Teo

🍷 Spicy | 🍷 Siam 62 signature dish

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