






SIX SENSES PHUKET RACEWEEK PARTY MENUS

 = vegetarian dish



MOUNT GAY RUM PARTY – WEDNESDAY 20 JULY

Buffet service: 19:00 – 22:00 hrs




Salads

King fish ceviche
Fresh vegetables in ceviche 
Mixed lettuce
Tropical mango shooter 
Fresh coconut papaya salad 
Pineapple prawn cocktail
Mango chicken spiced salad
Yucca Caribbean spiced salad 
Black bean salad with mango and citrus 
Fresh tropical rice with chicken
Baby potatoes salad with thousand Island dressing 
Caribbean salad 

BBQ

Barbecued corn on the cob 
King fish in banana leaves
Barbecued jerk chicken
Marinated pork loin Caribbean style
Squid marinated with chilly sauce
Grilled potatoes 

Hot dishes

Mexican red rice 
Sea bass with pineapple relish
Chilli con carne
Chicken burritos
Vegetarian chicken burritos 
Fried vegetables and tomato salsa 
Sautéed pork with cashew nuts
Grilled Caribbean pork
Wok stir fried beef with orange cilantro sauce

Desserts

Banana fritter
Tropical fruit salad with chilli and lychee juice
Coconut custard
Passion fruit cheese cake
Pandanus crème brûlée

SIX SENSES PHUKET RACEWEEK PARTY MENUS

OFFSITE PARTY AT DA VINCI – THURSDAY 21 JULY

Buffet service: 19:30 – 22:00 hrs

Selection of pizzas, pastas, salads and more


FRIDAY 22 JULY

Buffet service: 17:30 – 19:30 hrs

Salads


Vietnamese chicken salad

Som tam 

Lebanon cous cous and harissa chickpea salad 

Mixed lettuce

Thai beef salad

Cucumber and tomato salad 

Pasta salad with Thousand Island dressing 

Potato salad with herbs 

Coleslaw with Spanish onion 

Cucumber raita 

Tuna with rice stick and onion salad

Yam woon sen (Spicy Thai glass noodle salad)

BBQ

Grilled chicken marinated in white wine and thyme

BBQ local seabass rubbed with Thai red curry

Squid in olive oil

Oven baked tomatoes with parmesan and herbs 

BBQ grilled ribs with sticky soy and honey

Char-baked jacket potato 

Hot Dishes


Pasta with seafood in white wine sauce

Oven baked layered egg plant and tomato

Crunchy fish nuggets with cumin yoghurt

Oven baked sausages with onion and herb sauce

Sesame seed wok tossed vegetables 

Middle Eastern cooked rice 

Japanese garlic fried rice 

Desserts

Chocolate brownie

Banana almond cake

Cherry trifle cups

Fresh fruit

Tropical fruit marinated in raspberry syrup








Mango sticky rice

SIX SENSES PHUKET RACEWEEK PARTY MENUS


SATURDAY 23 JULY

Buffet service: 17:30 – 19:30 hrs







Salads

- Marinated feta with Spanish onion and capsicum salad 
- Ground chicken with Thai spices and lemon grass
- Olive oil marinated tomato with onion and basil 
- Watermelon and goat cheese salad 
- Spiced Green papaya salad with peanuts 
- Poached and shredded chicken with cracked wheat and parsley
- New Potatoes with gherkins, capers and pickled onions 
- Spiral pasta with grill Mediterranean vegetables and torn basil leaf dressing
- Chinese yellow noodles salad with char siu pork
- Coleslaw 
- Tomato and cucumber Mexican dip with vegetables 

Char grilled

- Chicken satay
- Pork satay
- Beef satay
- Honey and soy marinated chicken drumettes
- Grilled BBQ pork loin
- Char grilled squid in tomato and chilli sauce
- Cajun spiced potato skins 

Hot Dishes

- Thai fish curry
- Vegetable biriyani 
- Indian butter chicken
- Wok tossed vegetables with oyster sauce 
- Steamed rice 
- Spaghetti tossed with tomato Napoli sauce and mushrooms 
- Baked gnocchi in tomato basil sauce 
- Fried rice with vegetables 

Desserts

- Blueberry cheesecake
 - Passion fruit crème brulée
 - Rich chocolate cake with chocolate sauce
 - Tropical fruit in lemongrass syrup
 - Fresh fruit
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SIX SENSES PHUKET RACEWEEK PARTY MENUS

AWARDS CEREMONY & CLOSING PARTY – SUNDAY 24 JULY

Buffet service: 19:30 – 22:30 hrs

Salad

Thai spiced noodle salad with seafood and mint


Caesar salad with bacon

Coleslaw 

New potatoes tossed with herbed olive oil and spring onions 

Pasta salad with olives and Prosciutto oregano

Mixed lettuce 

Asian coconut and vegetable salad 

Tomato and onion salad 

Thai style squid salad

Green beans with crumbled feta with walnuts 

Cous cous salad with tomato and cucumber 

Poached seafood salad with cocktail sauce

BBQ

Cajun spiced chicken wings

Grilled pork marinated in garlic and parsley

Grilled and lime marinated local cobia fish

Grilled mushrooms tossed in balsamic 

Slow cooked beef with pepper jus

BBQ corn cobs with lots of butter 

Hot Dishes


Beef lasagna


Linguine tossed with tomato and basil sauce 

Garlic fried prawns and squid

Thai chicken green curry

Potato massaman curry

Steamed rice 

Wok tossed young greens 

Gnocchi with oyster mushrooms in cream sauce 

Vegetable fried rice 

Flat breads 

Desserts

Caramel and chocolate slice

Mango crumble

Carrot and walnut slice

White chocolate mousse

Tropical fruit in mint syrup

Fresh fruits