Songkran Splash Festival

DusitThani

LAGUNA · SINGAPORE



SONGKRAN SPLASH FESTIVAL

11-17 April

Monday to Friday | Lunch SGD 62++ per adult | SGD 31++ per child (6 to 11 years old)

Monday to Friday | Dinner SGD 76++ per adult | SGD 38++ per child (6 to 11 years old)

Saturday & Sunday | PH Lunch SGD 68++ per adult | SGD 34++ per child (6 to 11 years old)

Saturday & Sunday | PH Dinner SGD 82++ per adult | SGD 41++ per child (6 to 11 years old)

Menu Three Lunch (WEDNESDAY & SATURDAY)

MENU

JAPANESE KITCHEN

Sashimi Plate Norwegian Salmon, Air Flown Tuna and Swordfish

HOT STATION

Gai Hor Bai Toey Thai Pandan Chicken Wrap

CALIFORNIA MAKI, SUSHI & APPETIZERS

Selection of Crabmeat, Avocado, Cucumber, Seaweed Maki Ebi Tempura Maki Prawn Kappa Maki Vegetable Kah Moo (Grilled pork) Maki Swordfish Maki Unagi Nigiri Asparagus Maki

Inari Sushi Ebi Nigiri Mizuna Shimeji Satsuma Potato in Syrup Marinated Baby Tako

Serve with Full Condiment

APPETIZER AND SALAD BAR

Assortment Air Flown Leaf and Compound Salad Serve with Selection Dressing and Condiments

PIZZA STATION

Margherita Pizza Porcini Pizza Red curry seafood Pizza

Condiment- Parmesan Cheese, Chili Flakes and Cholula Hot Sauce

ACTION PASTA BAR

Choice of Bucatini, Casarecce, Rigatoni, Spaghetti, Penne Serve with Beef Bolognaise, Gourmet Chicken Sauce, Seafood Bacon Bits, Sun Dried Tomato, Olives, Mushroom, Grilled Vegetables.

THAI KITCHEN

"KHAO SOI GAI"

Thai Chicken Curry Noodle Station (Live station)

Flat Yellow Noodle, Crispy Yellow noodle, Bean Sprouts, Pickled Green Mustard, Shallot Sliced

Chicken Cube, Hard-Boiled Egg, Lime Wedges

COLD SELECTIONS

Yum Talay

Spicy Seafood Salad, Chilli Lime Dressing, Chinese Celery Larh Moo

Thai Northern East Style Minced Pork Salad with Herbs Yum Mamuang

Spicy and sour green Mango Salad, Cashew Nut, Dried Shrimp

Prices are subject to 10% service charge and prevailing government tax (GST).



HOT SELCTIONS Tom Yum Poh Taak

Spicy and Sour Clear Soup, Deep-Fried Seabass, Mushroom, Tomato

Geang Gai Normai

Thai Red Curry Chicken, Bamboo Shoot, Thai Sweet Basil Hoi Phad Namprik Phao

Wok Fried Flower Clam with Thai Smoked Chilli Paste, Thai Sweet Basil

Suki Hang

Wok fried Spicy Glass Noodle, Prawn, Long Cabbage, and Chinese

Khao Suay

Steamed Jasmine Rice

CHINESE KITCHEN

Cantonese Dim Sum Pork Rib with Black Bean Beijing Pork Dumpling Vegetable Dumpling Crispy Breaded Prawn

HOT STATIONS

Double Boiled Assorted Mushroom with Pork Ribs 什菌菇炖排骨汤

Home Style Steam Garoupa Belly 家乡蒸石班腩

Wok Fried Wagyu Beef Cube in Maggie Sauce 美極煎牛柳粒

Stir-fried Sliced Sea Snail in XO Sauce XO酱炒螺片

Wok Fried HK Choy Sum 清炒香港菜心

INDIAN KITCHEN

Aloo Gobi Dahl Tadka

Murgh Makhni

Jeera Rice

Papadums

Serve with Mint Chutney, Mango Chutney, Spicy Vegetable Pickle

FRUIT SELECTIONS

Tropical Fruit Platters

PASTRY AND SWEET ENDINGS

Black Forest Cake

Matcha Cheesecake

Strawberry Yoghurt Yuzu Cake

Pulut Hitam Cake

Ondeh-Ondeh Cake

Thai Coconut Tart

Banana Cupcakes

Cocktail Jello

Double chocolate Trifle

Crème Brulee with Toffee

Chocolate Donut

WARM DESSERT

Chocolate Banana Bread & Butter Pudding Crème Anglaise

COLD DESSERT

Thai Red Ruby

GELATO & ICE CREAM

Strawberry, Chocolate, Madagascar Vanilla and Thai Tea

COOKIES AND CANDIES

Assortment of Cookies M&M

