



Friday Seafood Buffet at Akaligo

Salad Bar

Mixed lettuce from the Royal Project 
selection of dressing

Shredded carrot, steamed beetroot, cucumber, cherry tomatoes, croutons, bacon bits
Thousand island, French, Caesar, vinaigrette, virgin oil, balsamic



Appetizers

Warm mixed seafood with olive oil

Rock melon and Parma ham

Tomato and mozzarella salad with pesto herb dressing 

Homemade marinated salmon

Smoked salmon with capers and red onions

Tuna Carpaccio with white truffle oil and rocket salad

Cold chilled mixed seafood: lobster, New Zealand mussels, King crab, Tiger prawns

Fresh selection of French oyster with condiments

Deep-fried calamari with saffron aioli

Mexican corn salad 

Grilled pineapple with green bean and prawn salad

Potato salad with bacon and chives

Greek salad 

Caesar salad

Homemade freshly baked breads, grissini and garlic bread



Sushi and Sashimi

Tasmanian salmon, yellow fin, red snapper and octopus sashimi

Mixed nigiri sushi with salmon, tuna and snapper

California maki rolls

Tuna and spring onion maki rolls

Vegetable maki rolls 

served with Japanese pickles and soya sauce



Soup

Mixed Mediterranean seafood soup with chili aioli



Carving

Baked whole snapper in salt crust with white wine sauce



Pasta Station

Fusilli, penne, risotto, spaghetti, linguine, tagliatelle, seafood ravioli

Sauces: Clams vongole, Lobster cream, pesto, seafood ragu, mushroom
Parma ham and smoked chilly oil

Condiments: mixed seafood, sliced mushrooms, capsicums, chilli
garlic, red onion, ham, grated parmesan, fresh basil



From the grill

Grilled lemon rock lobster

Teriyaki marinated cod fish

BBQ ruby fish in banana leaf

Grilled Cajun spices salmon

Miso glazed marinated tuna

Squid with spicy lime sauce

Homemade sausages with mustard sauce

Homemade potato wedge with choices of dips 

Chicken satay with peanut sauce

Rosemary marinated T-bone steak

Marinated scallops with lemongrass skewers

Ginger and sesame marinated mackerel fish

Grilled tiger prawns with lime sauce

Vegetable skewers with oregano 

BBQ sauce, red wine sauce, chili salsa sauce, fresh tomatoes concasse with
oil-lemon and oregano sauce, Asian dressing, mustard, mint jelly





Side dishes

- Baked jacket potatoes with trimmings 🌿
- Boiled corn on the cob 🌿
- Garlic mashed potato 🌿
- Balsamic roasted root vegetables with basil oil 🌿
- Sautéed green asparagus with almonds 🌿
- Baked zucchini with tomato couli and cheese 🌿



Desserts

- Grilled sticky rice with black bean
- Chocolate fondue with fresh fruits
- Selection of seasonal fruits
- Tarte tatin with sour cream
- Warm chocolate soufflé
- Mille feuille with vanilla cream
- Crème caramel
- Assorted French pastries
- Fresh seasonal flambéed fruits
- Homemade ice cream and sorbet with condiments
- Mandarin Oriental Dhara Dhevi's fine selection of coffee or tea



THB 1,800 net per person

THB 900 net for child below the age of 12

20% Dine in Style benefit is applicable for food

Prices are inclusive of 10% service charge and applicable government tax