

# Menu Profile

## Lunch Menu

PRICE NET (BAHT) PER PERSON	Starters		Main Dishes				Live Station	Dessert	
	Thai & Inter	Indian	Thai & Inter Veg	Thai & Inter Non Veg	Indian Veg	Indian Non Veg		Thai & Inter	Indian
SILVER THB1,300.- net	1	1	1	1	1	-	-	2	-
GOLD THB1,400.- net	1	2	2	2	2	1	-	2	1
PLATINUM THB1,500.- net	2	2	3	2	2	1	2	3	1

## Dinner Menu

PRICE NET (BAHT) PER PERSON	Starters		Main Dishes				Live Station	Dessert	
	Thai & Inter	Indian	Thai & Inter Veg	Thai & Inter Non Veg	Indian Veg	Indian Non Veg		Thai & Inter	Indian
SILVER THB1,700.- net	3	2	2	2	2	1	3	3	1
GOLD THB2,000.- net SEAFOOD AMRITSARI / TAWA	3	3	2	3	2	2	3	3	2
PLATINUM THB2,300.- net SEAFOOD AMRITSARI / TAWA	4	3	3	3	3	2	4	4	2

\*\* INCLUDE SALAD BAR, 2 SELECTION OF INDIAN BREADS, STEAMED RICE, DAL / FRAGRANT BASAMATI RICE

Child age 4-12 years old get 50% discount

All rates are Net inclusive Tax and Service charge





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## Starter

### INDIAN VEG

#### PANEER

Kairi Tikka  
Tikka Haryali  
Satay  
Tawa Kebab  
Tikka Achari  
Tikka Ajwaini

#### VEGETABLES

Palak Aur Anar Ki Tikki  
Vegetable Shami Kebab  
Kurkure Korn  
Dal Ke Kebab  
Aloo Aur Dal Ki Tikki  
Chili Mung Dal Vadas  
Bharwan Mirch Pakora  
Makkai Palak Ki Tikki  
Hara Kebab  
Rajmah Cheese Galouti  
Felafel With Tahina Dip

### THAI & INTERNATIONAL VEG

Potato Salad  
Bruschetta and Tomato Salad  
Red Beans Salad with Olive Oil  
Fried Vegetables Olive Oil  
Tomato,  
Mozzarella and Basil Salad  
Thai Spicy Green Papaya Salad  
Crispy Water Morning Glory Salad  
Deep Fried Corn Cakes

### THAI & INTERNATIONAL NON VEG

Shrimps Cocktail  
Fresh Asparagus with Bacon  
Nicoise Salad with Seared Red Tuna  
Classic Caesar Salad  
Chicken Satays with Peanut Sauce  
Spicy Grilled Chicken / Pork Salad  
Crispy Fish with Dry Rice Salad  
Pomelo Salad with Shrimps and Dry Coconut  
Deep Fried Fish Cakes  
Deep Fried Vegetable Spring Roll

### INDIAN NON VEG

#### CHICKEN

Murgh Tikka Kali Mirch  
Murgh Malai Kebab  
Chicken Reshmi Kebab  
Murgh Tikka Achari  
Murgh Tikka Lasooni  
Murgh Tikka Zafrani  
Chicken Tangri Kebab

#### LAMB

Lamb Seekh Kebab  
Nizami Sikampuri Kebab  
Galouti Kebab  
Keema Mutter Cocktail Samosa

#### FISH & SEAFOOD

Macchli Amritsari  
Macchli Tikka Ajwaini  
Macchli Tikka Achari  
Prawn Till Tikka  
Crisp Fried Prawn Koliwada,  
Crisp Fried Kerala Pepper Prawns





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# Main Dishes

## INDIAN VEG

### PANEER

- Palak Paneer Cottage Cheese and Creamed Spinach Tempered With Cumin
- Kadhai Paneer Cottage Cheese with Onions, Tomatoes and Crushed Spices
- Matter Paneer Cottage Cheese with Green Peas
- Paneer Jalfrezi Cottage Cheese with Onions, Bell Peppers And Tomatoes
- Paneer Hara Pyaz Cottage Cheese with Spring Onions
- Paneer Makhn Masala Cottage Cheese in Rich Tomato Gravy
- Paneer Bhurji Cottage Cheese Scrambled With Tomato Coriander and Onions
- Paneer Tikka Masala Clay Oven Grilled Cottage Cheese Simmered In Tomato Sauce
- Achari Paneer Cottage Cheese Simmered In Tomato Gravy and Pickling Spices
- Hyderabadi Paneer Salan Cottage Cheese Simmered In Sauce of Sesame, Coconut & Peanuts

## VEGETABLES

- Malai Kofta Cottage Cheese Dumplings in Cashew Nut Gravy
- Aloo Gobi Matar(Potatoes, Cauliflower And Green Peas Cooked With Onions And Tomatoes
- Mirchi Aur Baigan Ka Salan Chilies and Aubergine Cooked In Peanut and Coconut Base Gravy
- Gobi Adraki (Cauliflower Preparation Flavored With Ginger)
- Vegetable Jalfrezi Vegetables Tossed With Bell Peppers, Onions and Tomatoes
- Mushroom Do Pyaza (Mushroom Tossed With Onion Dices)
- Dewani Handi (Vegetable Preparation In Cashew Nut And Tomato Base Gravy)
- Methi Makai Ka Saag Fenugreek & Corns Kernels Tossed With Garlic Tempered Spinach
- Khumb Mutterstir Fried Mushrooms & Green Peas in Sauce of Cashew Nut & Caramelized Onions
- Achari Baingan Pickle Spiced Eggplant
- Tandoori Gobi Ka Salan Clay Oven Grilled Cauliflower Florets in Tangy Sesame Flavored Sauce
- Kurkure Bhindi – Crisp Fried Okra Shoots Tossed With Chat Masala and Chilies





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# Main Dishes

## INDIAN NON VEG

### CHICKEN

- Kadai Murgh with Onion, Tomato & Capsicum
- Murg Kali Mirch in A Mild Onion & Cashew Gravy Spiced With Black Pepper
- Lassuni Murgh Chicken Curry Flavored With Garlic
- Murg Adakari Flavored With Ginger
- Chicken Cafreal Grilled Chicken in Aromatic Blend Of Coriander Mint & Chilies
- Methi Murgh Chicken Curry Flavored With Fenugreek
- Kadhe Masala Ka Murgh Chicken Cooked Along With Whole Indian Spices
- Bhuna Murgh Pot Roasted Chicken Flavored With Brown Onion & Cardamom
- Murgh Makhni Chicken Braised In Buttered Tomato Gravy
- Murgh Tikka Butter Masala with Tomato Gravy, Spices and Finished With Cream

### LAMB

- Gosht Rogan Josh Lamb Cooked In Blend Of Black Cardamom, Mace, Tomato & Onion.
- Keema Mutter Lamb Mince Stir Fried & Cooked With Green Peas
- Methi Gosht Lamb Curry Flavored With Fenugreek
- Rara Gosht A Subtle Blend of Lamb Mince & Chunks With Indian Spices
- Handi Gosht Lamb Cooked With Onion Tomatoes & Spices.
- Lamb Vindaloo Lamb Cooked With Toddy Vinegar, Spices & Goan Red Chills
- Gosht Hara Pyazlamb Cooked With Spring Onions

### FISH & SEAFOOD

- Goan Fish Curry Fish in Traditional Goan Coconut Curry
- Calamari Pepper Fry Calamari Stir Fried with Onions and Peppers
- Fish Rawa Fry Lightly Spiced & Coated With Semolina and Fried Golden
- Sarson Maach Mustard Flavored Fish Curry
- Prawn Curry Prawns Cooked In Traditional Goan Coconut Curry
- Patrani Machi Fish Marinated and Wrapped In Banana Leaf And Steamed
- Malabari Fish Curry Fish Simmered In A Tomato And Coconut Gravy.
- Machi Chutney Masala Fish Stewed in Sauce of Coriander & Mint
- Seafood Balchao Mixed Sea Food in Prawn Flavored Onion & Tomato Masala
- Bengali Fish Curry Fish Prepared With Mustard and Onions
- Methi Machli Slow Braised Fish with Fenugreek Leaves





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## Daal

Dal Lehsooni Yellow Lentil Preparation Tempered With Garlic  
Sabut Masoor Ki Dal Horse Lentil Preparation Tempered With Garlic and Onion  
Pindi Choley Chickpeas with Onions, Tomatoes and Indian Spices  
Dal Rajmah Kidney Bean Tempered With Onion and Garlic  
Dal Maharani Bengal Lentil Preparation Tempered With Garlic and Onion  
Dal Panchratni 5 Kinds of Lentils Tempered With Garlic and Onion  
Dal Makhni Black Lentils Stewed With Ginger, Garlic and Tomato Puree  
Hari Moong Ki Dal Green Lentils Tempered with Garlic and Onion  
Dal Palak Lentil Tempered With Garlic, Onion and Finished With Shredded Spinach  
Punjabi Kadi Pakoda Spiced Gram Flour Nuggets Braised In Tempered Butter Milk Gravy  
Chole Masala Chickpeas Tempered with Garlic and Onion  
Kaddu Ka Dalcha Lentil Braised with Pumpkin and Tempered With Garlic and Onion

## Fragran Basamati Rice

Khumb Pulao Dum Cooked Rice with Mushrooms  
Bhune Pyaaz Aur Tamatar Ki Biryani Dum Cooked Rice Flavored With Brown Onion and Tomatoes  
Jodhpuri Pulao Dum Cooked Rice with Dumplings of Gram Flour  
Zeera Matter Pulao Dum Cooked Rice with Cumin Seeds and Green Peas  
Subz Pulao Dum Cooked Rice with Vegetables  
Hyderabadi Chicken Biryani- Classic Chicken Biryani Cooked With Basmati and Saffron  
Dum Gosht Ki Biryani – Basmati Cooked Dum Style with Lamb, Spices, Saffron and Ghee

## Indian Breads

Roti – Tawa, Tandoori, Missi, Makki  
Naan – Plain, Butter, Garlic  
Paratha – Tawa, Tandoori, Methi, Pudina, Chili & Garlic  
Kulcha – Plain, Onion, Paneer



**THAVORN BEACH VILLAGE RESORT & SPA**

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## Live Station

### THAI & INTERNATIONAL

#### SOM TAM

Traditional Spicy Thai Papaya Salad with Herbs and Topping

#### NOODLE SOUP

Pork and Chicken with Vegetables

#### TEMPURA

Japanese Seafood and Vegetable

#### BALI HIGH

Indonesian Style Satay (Pork and Chicken Satays Grilled Served with Spicy Peanut Sauce and Condiments)

### CLASSIC INDIAN

#### DOSA

Indian Lentil Crepes, Spiced Potatoes, Sambar, Coconut Chutney, Tomato Chutney

#### GOSHT TAWA

Boneless Lamb, Lamb Chops, Koftes, Lamb Mince Cooked Together at Site with Fresh Herbs, Tomatoes, Fried Onions, Spices and Lemon

#### KALEJI MASALENDAR ON TAWA

Lamb Liver, Lamb Kidney Stir Fried with Fresh Ginger, Spices, Herbs and Tomatoes

#### CHICKEN KATHI KEBAB

Classic Delhi Style Roll Made at Site with Spiced Eggs, Chicken Tikka, Chutney and Served With Home Made Pickles and Mint Chutney

#### KEEMA BHAJI ON TAWA

Minced Lamb Stir Fried with Spices, Tomatoes

#### KEBAB KORNER NON VEG

Chicken Tikka, Fish Tikka, Seekh Kebab, Malai Kebab Cooked at Site in Tandoor and Served with Homemade Mint Chutney

#### KEBAB KORNER VEG

Vegetable Seekh Kebab, Paneer Tikka, Tandoori Alu Tandoori Gobi Cooked at Site in Tandoor And Served With Home Made Mint Chutney

#### PANEER TAWA

Homemade Cottage Cheese And Stir Fried at Site with Capsicum, Tomatoes, Fresh Herbs and Spices

#### PAO BHAJI

Crumbled Potatoes Sauteed on Tawa with Tomatoes, Fresh Coriander and Spices and Served with Soft Buttered Bread Rolls





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## Live Station

### CLASSIC INDIAN

#### CHANA BHATURA

Crisp Fried Breads Served with Spiced Chickpea Stew and Pickled Onions

#### VEG AND PANEER PAKORA WITH PAV

Crisp Fried Vegetable and Paneer Pakoras Served with Soft Buttered Bread and Mint Chutney

#### PARANTHEWALI GALI

Alu Parantha, Paneer Paranthas, Mooli Paranthas Cooked on Tawa with Ghee and Served with Homemade Pickles and Yogurt

#### BHARWAN SUBZI ON TAWA

Stuffed Young Karela, Bhindi, Stuffed Tomatoes, Paneer Filled Capsicum, Cooked on Tawa with Special Spicy Sauce

#### CHOWPATTY CHAAT

Pani Puri, Papri Chat, Dahi Vadas, Fruit Chats, Alu Chana Chat and Whole Selection of Chats Made To Order

#### ALU TIKKI AND RAGDA

Crisp Spiced Potato Burgers Tawa Fried and Served with Spiced Chickpeas, Tamarind Chutney and Mint Chutney

#### SARSON DA SAAG WITH MAKKI ROTI ON TAWA

Creamed Tender Spiced Mustard Shoots Cooked Classic Punjabi Style Served with Site Cooked Makkai Roti in Butter

#### TAWA KEBAB

Palak Makkai Tikki, Dal Ki Tikki, Rajmah Ki Galouti Cooked on Tawa and Served with Mint Chutney, Lassun Ki Chutney and Tamarind

## Seafood Live Station

### SEAFOOD AMRITSARI

Andaman Prawns, Seabass, Salmon Marinated In Spices And Chickpea Flour, Crisp Fried at Site and Served with Mint Chutney

### SEAFOOD TAWA

Shrimps, Squids, Seabass, Cooked Classic Goan Style with Onions, Vinegar, Black Pepper and Fresh Herbs





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# Dessert

## VEG

Fresh Fruit of Seasonal  
Banana & Pineapple Fritter  
Jack Fruit Seeds  
Sweet Blackened Jelly  
Delectable Imitation Fruit  
Mango Sticky Rice  
Tapioca and Cantaloupe (Sakoo Cantaloupe)  
Classical Warm Dumplings in Coconut Milk  
Gajar Halwa  
Gulab Jamin  
Moong Daal Halwa  
Maalpua  
Jalebi  
Sheera  
Sweet Boondi  
Basundi  
Rice Kheer  
Sewai  
Kulfi – Malai, Kesar, Pistachio, Badaam

## NON VEG

Coconut Ice Cream  
Chocolate Ice Cream  
Assorted Eclairs, Choux and Tartlets  
Vanilla Panna Cotta  
Caramel Custard  
Creme Brulee  
Mousse Cake in Glass  
Berry Tiramisu  
Apple Pie  
Eclair  
Brownie Cake  
Green Tea Cake  
Carrot Cake  
Butter Cake  
Fruits Cake  
Tapioca pork  
Golden Balls

