THE
SIS
KATA,PHUKET
MEETINGS &
CONFERENCES

MEETINGS & CONFERENCES

aurora

AREA (M2)	210
SIZE M. W x L x H	10 X 21 X 5.5
CLASSROOM	80
THEATRE	120
U-SHAPE	30
BOARDROOM	35
BANQUET	84
COCKTAIL	120
CHINESE ROUND TABLE *120 CM*	84
CHINESE ROUND TABLE *180 CM*	80

aurora

AURORA
ROOM ONLY

aurora

AURORA CLASSROOM

aurora

AURORA THEATRE

aurora

AURORA
U SHAPE

aurora

AURORA
BOARDROOM

aurora

AURORA BANQUET

LA LUNA

AREA (M2)	32.9
SIZE M. W x L x H	4.7X 7 X 2.4
CLASSROOM	N/A
THEATER	N/A
U-SHAPE	N/A
BOARDROOM	14
BANQUET	N/A
COCKTAIL	N/A

LA LUNA

LA LUNA
BOARDROOM

EQUIPMENT INCLUDED

NO.	ITEMS
1	SOUND SYSTEM
2	MICROPHONES
3	SCREEN
4	DRINKING WATER
5	NOTE PAD; PENCIL AND CANDIES

MEETINGS & CONFERENCE ROOM FEES

AURORA
20-70 persons
From 08:00 -17:00 hrs.

LA LUNA
14 persons
From 08:00 -17:00 hrs.

BUSINESS CENTRE SERVICES AVAILABLE

DESCRIPTION
PHOTOCOPY B/W (A 4)
PHOTOCOPY COLOR (A 4)
PHOTOCOPY COLOR (A 3)
LAPTOP RENTAL
INK JET PRINTER RENTAL

YOUR FAVORITES
COFFEE BREAK

COFFEE BREAK SET A

COFFEE BREAK DELIGHT
- Chocolate Cake
- Éclair
- Drinking Water
- Fresh Brewed Coffee and Tea

COFFEE BREAK DELICIOUS
- Carrot cake
- Passion Fruit Tartlet
- Drinking Water
- Freshly Brewed Coffee and Tea

COFFEE BREAK SAVOURY
- Variety of Sandwich Fingers
- Crispy Spring Roll
- Drinking Water
- Freshly Brewed Coffee and Tea

COFFE BREAK AT SIAM
- Assorted Thai Sweets
- Pumpkin Custard
- Drinking Water
- Freshly Brewed Coffee and Tea

COFFEE BREAK ASIAN SAVOURY
- Fresh Spring Roll
- Minced Pork & Shrimp topped Crispy Rice
- Drinking Water
- Freshly Brewed Coffee and Tea

COFFEE BREAK SET B

COFFEE BREAK DELIGHT
- Chocolate Cake
- Éclair
- Orange Juice and Drinking Water
- Fresh Brewed Coffee and Tea

COFFEE BREAK DELICIOUS
- Tiramisu
- Passion Fruit Tartlet
- Pineapple Juice and Drinking Water
- Freshly Brewed Coffee and Tea

COFFEE BREAK SAVOURY
- Variety of Sandwich Fingers
- Chicken Curry Puff
- Guava Juice and Drinking Water
- Freshly Brewed Coffee and Tea

COFFE BREAK AT SIAM
- Mango Sticky Rice
- Pumpkin Custard
- Rosella Juice and Drinking Water
- Freshly Brewed Coffee and Tea

COFFEE BREAK ASIAN SAVOURY
- Minced Pork & Shrimp topped Crispy Rice
- Chicken Curry Puff
- Chrysanthemum Tea and Drinking Water
- Freshly Brewed Coffee and Tea

COFFEE BREAK SET C

COFFEE BREAK DELIGHT
- Chocolate Cake
- Éclair
- Apple Puff Pastry Tarts
- Two Fruits Juice
- Fresh Brewed Coffee and Tea

COFFEE BREAK DELICIOUS
- Tiramisu
- Carrot Cake
- Passion Fruit Tartlet
- Two Fruits Juice
- Fresh Brewed Coffee and Tea

COFFEE BREAK SAVOURY
- Variety of Sandwich Fingers
- Crispy Spring Roll
- Chicken Curry Puff
- Two Juice (Thai Ice Tea and Rosella Juice)
- Freshly Brewed Coffee and Tea

COFFE BREAK AT SIAM
- Mango Sticky Rice
- Assorted Thai Sweets
- Pumpkin Custard
- Two Juice (Thai ice Tea and Bel Fruit Juice)
- Freshly Brewed Coffee and Tea

COFFEE BREAK ASIAN SAVOURY
- Fresh Spring Roll
- Minced Pork & Shrimp topped Crispy Rice
- Chicken Curry Puff
- Two Juice (Chrysanthemum Tea and Guava Juice)
- Freshly Brewed Coffee and Tea

1 SELECTION OF YOUR FAVORITE

DINING
IN STYLE

SET MENUS

SET MENUS
(MAXIMUM 20 GUESTS)

SIMPLY THAI
SET A

APPETIZERS & SALADS
- Chicken Satay
- Green Papaya Salad

MAIN DISHES
- Deep Fried Fish Fillet with Galic and Pepper Sauce
- Chicken Massaman Curry
- Shrimps with Tamarind Sauce
- Wok-fried Vegetables Oyster Sauce
- Steamed Jasmine Rice

DESSERT
- Water Chestnut Dumpling in Sweet Coconut Milk

SIMPLY THAI
SET B

APPETIZERS & SALADS
- Shrimp Cakes
- Mined Chicken Salad

MAIN DISHES
- Deep Fried Fish Fillet with Sweet & Sour Vagetable Sauce
- Dry Red Curry with Shrimps
- Fried Chicken with Cashew Nut
- Wok-Fried Green Vegetables with Squid
- Steamed Jasmine Rice

DESSERT
- Pumpkin Custard with Coconut Ice Cream

SIMPLY THAI
SET C

APPETIZERS & SALADS
- Vegetables Spring Roll
- Seafood Salad

MAIN DISHES
- Crispy Fish Fillet with Sweet Chili Sauce
- Chicken Green Curry
- Squid with Pepper Sauce
- Wok-Fried Shrimps with Kale and Mushroom
- Steamed Jasmine Rice

DESSERT
- Banana in Coconut Milk

SET MENUS
(MAXIMUM 20 GUESTS)

AUTHENTIC THAI
SET A

APPETIZERS & SALADS
- Crispy Shrimps Vermicelli
- Spicy Seafood Salad

SOUP
- Chicken in Coconut Milk Soup

MAIN DISHES
- Deep-fried Red Snapper Fillet with Garlic and Pepper Sauce
- Beef Massaman Curry
- Shrimps with Tamarind Sauce
- Wok-fried Vegetables Oyster Sauce
- Steamed Jasmine Rice

DESSERT
- Water Chestnut Dumpling with Coconut Ice Cream

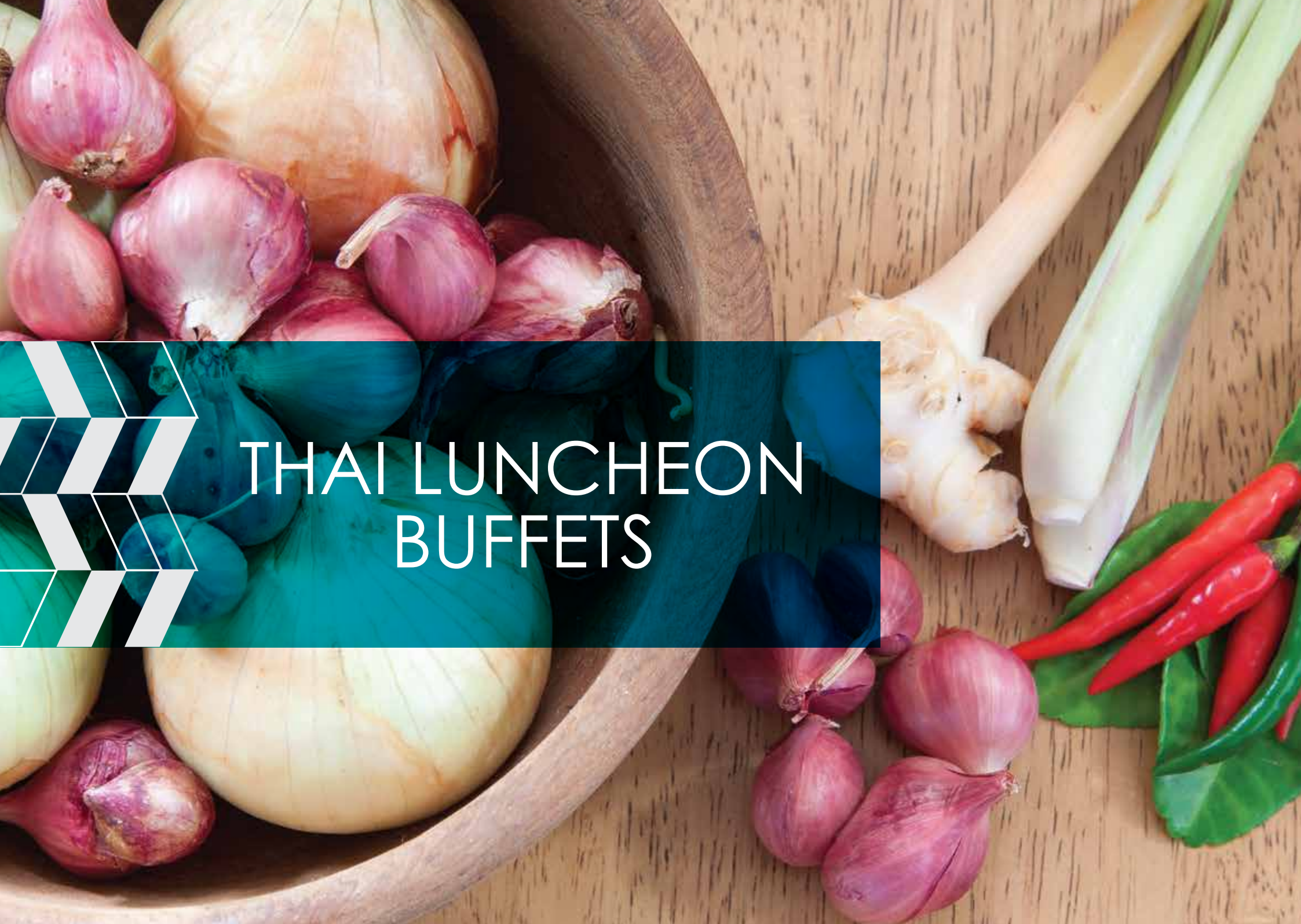
AUTHENTIC THAI
SET B

APPETIZERS & SALADS
- Shrimp Cakes
- Spicy Grilled Beef Salad

SOUP
- Hot & Sour Seafood Soup

MAIN DISHES
- Deep-fried Fish Fillet with Chili Sauce
- Green Curry with Shrimps
- Fried Chicken with Cashew nut
- Wok-fried Green Vegetables with Squid
- Steamed Jasmine Rice

DESSERT
- Mango Sticky Rice with Coconut Ice Cream



THAI LUNCHEON BUFFETS

THAI BUFFET (A)

(Minimum 20 Guests)

Salad Bar

- ROMAINE LETTUCE, ICEBERG LETTUCE,
  RED, YELLOW AND GREEN CAPSICUM,
  ONION, CUCUMBER, TOMATO AND CARROT
  Condiments: Croutons, Parmesan, Green Olive, Black Olive and Bacon

Dressing

- FRENCH DRESSING, ITALIAN DRESSING,
  BALSAMIC DRESSING, THOUSAND ISLAND DRESSING

Main Dishes

- CHICKEN IN COCONUT MILK SOUP
- FISH FILLET WITH GARLIC AND PEPPER SAUCE
- BEEF MASSAMAN CURRY
- VEGETABLE WITH OYSTER SAUCE
- CHICKEN FRIED RICE
- JASMIN RICE

Dessert

- MINI CHOCOLATE CAKE
- SEASONAL FRESH FRUITS

THAI BUFFET (B)

(Minimum 20 Guests)

Salad Bar

- ROMAINE LETTUCE, ICEBERG LETTUCE, RED, YELLOW AND GREEN CAPSICUM, ONION, CUCUMBER, TOMATO AND CARROT
  Condiments: Croutons, Parmesan, Green Olive, Black Olive and Bacon

Dressing

- FRENCH DRESSING, ITALIAN DRESSING, BALSAMIC DRESSING, THOUSAND ISLAND DRESSING

Main Dishes

- TOM YAM SEAFOOD
- GREEN CURRY WITH CHICKEN
- FISH FILLET WITH 3 FLAVORS
- WOK CABBAGE WITH FISH SAUCE AND SMOKED SHRIMPS
- THAI FRIED NOODLE
- JASMIN RICE

Dessert

- APPLE STRUDEL
- SEASONAL FRESH FRUITS

THAI BUFFET (C)

(Minimum 20 Guests)

Salad Bar

- ROMAINE LETTUCE, ICEBERG LETTUCE, RED, YELLOW AND GREEN CAPSICUM, ONION, CUCUMBER, TOMATO AND CARROT
  Condiments: Croutons, Parmesan, Green Olive, Black Olive and Bacon

Dressing

- FRENCH DRESSING, ITALIAN DRESSING, BALSAMIC DRESSING, THOUSAND ISLAND DRESSING

Main Dishes

- CLEAR VEGETABLE WITH MINCED CHICKEN
- BEEF RED CURRY
- FISH FILLET WITH SWEET & SOUR
- CHICKEN GARLIC
- VEGETABLE FRIED RICE
- STEAMED JASMINE RICE

Dessert

- ASSORTED STICKY RICE
- SEASONAL FRESH FRUITS

TRULY THAI
BUFFETS

TRULY THAI BUFFETS
(MINIMUM 20 GUESTS)

TRULY THAI
BUFFET A

APPETIZERS & SALADS
- Vegetable Spring Roll
- Crispy Prawn in Spring Roll Sheet
- Fried Chicken Wings
- Green Papaya Salad
- Grilled Beef Salad
- Minced Chicken Salad

MAIN DISHES
- Chicken Green Curry
- Snapper Fillet with Garlic and Pepper Sauce
- Prawns Tamarind Sauce
- Wok – fried Vegetables with Oyster Sauce
- Crab Meat Fried Rice
- Steamed Jasmine Rice

DEMONSTRATION
- Tom Yam Goong
- Thai Fried Noodle

SEAFOOD BBQ.
- King Prawns, Squid and Mackerel
- Sirloin Steak, Roasted Whole Chicken and Crispy Pork

ARRAY SAUCE
- Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce, Peanut Sauce

DESSERT
- Chocolate Cake
- Tiramisu
- Passion Fruit Pie
- Mango Sticky Rice
- Seasonal Fresh Fruits

TRULY THAI
BUFFET B

APPETIZERS & SALADS
- Fresh Spring Roll
- Crispy Prawn in Vermicelli
- Chicken Pandan
- Seafood Salad
- Green Mango Salad
- Beef with Eggplant Salad
- Wing Bean Salad

SOUP
- Tom Yam Goong

MAIN DISHES
- Beef Massaman Curry
- Snapper Fillet with Chili Sauce
- Prawns Lemongrass
- Kale with Crispy Pork Belly
- Thai Fried Noodle with Prawns
- Steamed Jasmine Rice

DEMONSTRATION
- Shrimp Cake
- Chicken Satay, Beef Satay and Pork Satay

SEAFOOD BBQ.
- Rock Lobster, King Prawns, Squid & Mackerel
- Sirloin Steak, Roasted Whole Chicken, Roasted Peking Duck and Crispy Pork

ARRAY SAUCE
- Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce, Hot Spicy Sauce and Peanut Sauce

DESSERT
- Chocolate Cake
- Carrot Cake
- Strawberry Cheese Cake
- Lemon Pie
- Assorted Thai Dessert
- Seasonal Fresh Fruits

TRULY THAI
BUFFET C

APPETIZERS & SALADS
- Fresh Oyster and Chili, Lime Sauce
- Chicken Satay
- Beef Sun-dried
- Crispy Prawn in Vermicelli
- Crab Meat Sausages
- Chicken Lemongrass
- Spicy Prawns Salad
- Roasted Beef Salad
- Minced Duck Salad
- Spicy Seafood Salad

SOUP
- Tom Yam Seafood

MAIN DISHES
- Crab Meat Curry
- Beef Oyster Sauce
- Chicken with Cashew nut
- Prawns with Garlic Pepper Sauce
- Mixed Vegetables with Seafood
- Steamed Jasmine Rice

DEMONSTRATION
- Shrimp Cake
- Thai Fried Noodle with Prawns
- Phuket Crepe Suzette

SEAFOOD BBQ.
- Lobster, Rock Lobster, King Prawns, Squid and Mackerel
- Sirloin Steak, Roasted Whole Chicken, Roasted Peking Duck and Sucking Pig

ARRAY SAUCE
- Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce, Peanut Sauce

DESSERT
- Cashew nut Brownie Cake
- Tiramisu
- Cheese Cake
- Passion Fruit Pie
- Apple Crumble Pie
- Mango Sticky Rice and Assorted Thai Sticky Rice
- Seasonal Fresh Fruits

SIS BBQ'S

BBQ'S
(MINIMUM 20 GUESTS)

ASIAN STYLE
BUFFET BBQ. DINNER (1)

APPETIZERS & SALADS
- Sushi & Sashimi
- Vegetable Spring Roll
- Chicken Pendan
- Spicy Seafood Salad
- Green Papaya Salad
- Minced Chicken Salad

SOUP
- Tom Yam Goong

MAIN DISHES
- Chicken Green Curry
- Snapper Fillet with Sweet & Sour Sauce
- Vegetable Oyster Sauce
- Chow Mein
- Jasmin Rice

SEAFOOD BBQ.
- Sirloin Steak
- Roasted Whole Chicken
- Crispy Pork
- King Prawns
- Squid
- Mackerel

ARRAY SAUCE
- Pepper Sauce, Red Wine Sauce, Lime Butter Sauce, Butter Sauce, Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce

DESSERT
- Chocolate Ganache
- Strawberry Cake
- Lemon Pie
- Seasonal Fresh Fruits

INTERNATIONAL STYLE
BUFFET BBQ. DINNER (1)

APPETIZERS & SALADS
- Sushi & Sashimi
- Vegetable Spring Roll
- Calamari
- Wing Bean Salad
- Crab Meat & Pomelo Salad
- Caesar Salad
- Chicken & Penne Pesto Salad
- Garden Salad with Four Dressing & Condiments

BREADS BASKET WITH BUTTER

SOUP
- Chicken in Coconut Milk

MAIN DISHES
- Beef Green Curry
- Prawns Butter Sauce
- Chicken Teriyaki
- Sea bass Fillet White Wine
- Sautéed Potatoes
- Steamed Jasmine Rice

SEADFOOD BBQ.
- King Prawns, Squid and Mackerel
- Sirloin Steak Roasted Whole Chicken and Crispy Pork

ARRAY SAUCE
- Pepper Sauce, Red Wine Sauce, Lime Butter Sauce, Butter Sauce, Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce

DESSERT
- Chocolate Cake
- Strawberry Pie
- Passion Fruit Mousse
- Seasonal Fresh Fruits

THAI STYLE
BUFFET BBQ. DINNER (1)

APPETIZERS & SALADS
- Vegetable Spring Roll
- Crispy Prawn in Spring Roll Sheet
- Fried Chicken Wings
- Green Papaya Salad
- Grilled Beef Salad
- Minced Chicken Salad

MAIN DISHES
- Chicken Green Curry
- Snapper Fillet with Garlic and Pepper Sauce
- Prawns Tamarind Sauce
- Wok – fried Vegetables with Oyster Sauce
- Crab Meat Fried Rice
- Steamed Jasmine Rice

DEMONSTRATION
- Tom Yam Goong
- Thai Fried Noodle

SEAFOOD BBQ.
- King Prawns, Squid and Mackerel
- Sirloin Steak, Roasted Whole Chicken and Crispy Pork

ARRAY SAUCE
- Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce, Peanut Sauce

DESSERT
- Chocolate Cake
- Tiramisu
- Passion Fruit Pie
- Mango Sticky Rice
- Seasonal Fresh Fruits

BBQ'S
(MINIMUM 20 GUESTS)

ASIAN STYLE
BUFFET BBQ. DINNER (2)

APPETIZERS & SALADS
- Sushi & Sashimi
- Vegetable Spring Roll
- Chicken Satay
- Samosa
- Prawn & Pineapple Salad
- Roasted Chicken Salad
- Vermicelli Salad

SOUP
- Seafood in Coconut Milk Soup

MAIN DISHES
- Roasted Duck Curry
- Snapper Fillet with Garlic & Pepper Sauce
- Beef Oyster Sauce
- Nasi Goreng (Indonesian Fried Rice)
- Jasmin Rice

SEAFOOD BBQ.
- Roasted Chicken
- Roasted Duck
- Crispy Pork
- Rock Lobster
- King Prawns
- Squid
- Mackerel

ARRAY SAUCE
- Pepper Sauce, Red Wine Sauce, Lime Butter Sauce, Butter Sauce, Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce

DESSERT
- Chocolate Cake
- Mocha Cake
- Strawberry Pie
- Passion Fruit Mousse
- Seasonal Fresh Fruits

INTERNATIONAL STYLE
BUFFET BBQ. DINNER (2)

APPETIZERS & SALADS
- Sushi & Sashimi
- Kung Pao Chicken
- Salmon Carpaccio
- Chicken Satay
- Green Papaya Salad
- Minced Chicken Salad
- Greek Salad
- Tuna Nicoise Salad
- Garden Salad with Four Dressing & Condiments

BREADS BASKET WITH BUTTER

MAIN DISHES
- Tom Yam Goong
- Lamb Rosemary
- Prawns Tamarind Sauce
- Salmon Teriyaki
- Chicken Honey Mustard Sauce
- Baked Vegetables

DEMONSTRATION
- Tempura
- Thai Fried Noodle

SEAFOOD BBQ.
- Rock Lobster, King Prawns, Squid & Mackerel
- Sirloin Steak, Roasted Whole Chicken, Roasted Peking Duck and Crispy Pork

ARRAY SAUCE
- Pepper Sauce, Red Wine Sauce, Lime Butter Sauce, Butter Sauce , Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce

DESSERT
- Chocolate Cake
- Mocha Cake
- Passion Fruit Mousse
- Mango Pie
- Fruits Tartlet
- Seasonal Fresh Fruits

THAI STYLE
BUFFET BBQ. DINNER (2)

APPETIZERS & SALADS
- Fresh Spring Roll
- Crispy Prawn in Vermicelli
- Chicken Pandan
- Seafood Salad
- Green Mango Salad
- Beef with Eggplant Salad
- Wing Bean Salad

SOUP
- Tom Yam Goong

MAIN DISHES
- Beef Massaman Curry
- Snapper Fillet with Chili Sauce
- Prawns Lemongrass
- Kale with Crispy Pork Belly
- Thai Fried Noodle with Prawns
- Steamed Jasmine Rice

DEMONSTRATION
- Shrimp Cake
- Chicken Satay, Beef Satay and Pork Satay

SEAFOOD BBQ.
- Rock Lobster, King Prawns, Squid & Mackerel
- Sirloin Steak, Roasted Whole Chicken, Roasted Peking Duck and Crispy Pork

ARRAY SAUCE
- Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce, Hot Spicy Sauce and Peanut Sauce

DESSERT
- Chocolate Cake
- Carrot Cake
- Strawberry Cheese Cake
- Lemon Pie
- Assorted Thai Dessert
- Seasonal Fresh Fruits

BBQ'S
(MINIMUM 20 GUESTS)

ASIAN STYLE
BUFFET BBQ. DINNER (3)

APPETIZERS & SALADS
- Sushi & Sashimi
- Assorted Dim Sum
- Samosa
- Gyoza
- Chicken Teriyaki
- Prawn Vermicelli
- Seafood Salad
- Grilled Beef Salad
- Prawn Lemongrass Salad

MAIN DISHES
- Tom Yam Goong (Hot & Sour Shrimps Soup)
- Beef Massaman Curry
- Prawns Tamarind Sauce
- Salmon Teriyaki
- Honey Pork rib
- Jasmin Rice

DEMONSTRATION
- Tempura
- Phad Thai Goong

SEAFOOD BBQ.
- Lobster, Rock Lobster, King Prawns, Squid and Mackerel
- Sirloin Steak, Roasted Whole Chicken, Roasted Peking Duck and Sucking Pig

ARRAY SAUCE
- Pepper Sauce, Red Wine Sauce, Lime Butter Sauce, Butter Sauce, Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce

DESSERT
- Chocolate Cake
- Mocha Cake
- Strawberry Cheese Cake
- Passion Fruit Pie
- Mango Sticky Rice
- Seasonal Fresh Fruits

INTERNATIONAL STYLE
BUFFET BBQ. DINNER (3)

APPETIZERS & SALADS
- Sushi & Sashimi
- Vegetable Spring Roll
- Prawn in Vermicelli
- Crispy Calamari
- Spicy Grilled Beef Salad
- Seafood Salad
- Caesar Salad
- Caprese Salad
- Pesto Pasta salad with Shrimps
- Garden Salad with Four Dressing & Condiments

BREADS BASKET WITH BUTTER

MAIN DISHES
- Beef Massaman Curry
- Prawns Provencal
- Snapper Fillet with Chili Sauce
- Chicken Cashew nut
- Roasted Potatoes
- Crab Meat Fried Rice

DEMONSTRATION
- Tom Yam Goong (Hot & Sour Shrimps Soup)
- Tempura
- Roasted Sirloin

SEAFOOD BBQ.
- Lobster, Rock Lobster, King Prawns, Squid and Mackerel
- Roasted Whole Chicken, Roasted Peking Duck and Sucking Pig

ARRAY SAUCE
- Pepper Sauce, Red Wine Sauce, Lime Butter Sauce, Butter Sauce, Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce

DESSERT
- Chocolate Cake
- Tiramisu
- Cheese Cake
- Lemon Tart
- Mango Sticky Rice
- Seasonal Fresh Fruits

THAI STYLE
BUFFET BBQ. DINNER (3)

APPETIZERS & SALADS
- Fresh Oyster and Chili, Lime Sauce
- Chicken Satay
- Beef Sun-dried
- Crispy Prawn in Vermicelli
- Crab Meat Sausages
- Chicken Lemongrass
- Spicy Prawns Salad
- Roasted Beef Salad
- Minced Duck Salad
- Spicy Seafood Salad

SOUP
- Tom Yam Seafood

MAIN DISHES
- Crab Meat Curry
- Beef Oyster Sauce
- Chicken with Cashew nut
- Prawns with Garlic Pepper Sauce
- Mixed Vegetables with Seafood
- Steamed Jasmine Rice

DEMONSTRATION
- Shrimp Cake
- Thai Fried Noodle with Prawns
- Phuket Crepe Suzette

SEAFOOD BBQ.
- Lobster, Rock Lobster, King Prawns, Squid and Mackerel
- Sirloin Steak, Roasted Whole Chicken, Roasted Peking Duck and Sucking Pig

ARRAY SAUCE
- Chili & Lime Sauce, Tamarind Sauce, Sweet Chili Sauce, Peanut Sauce

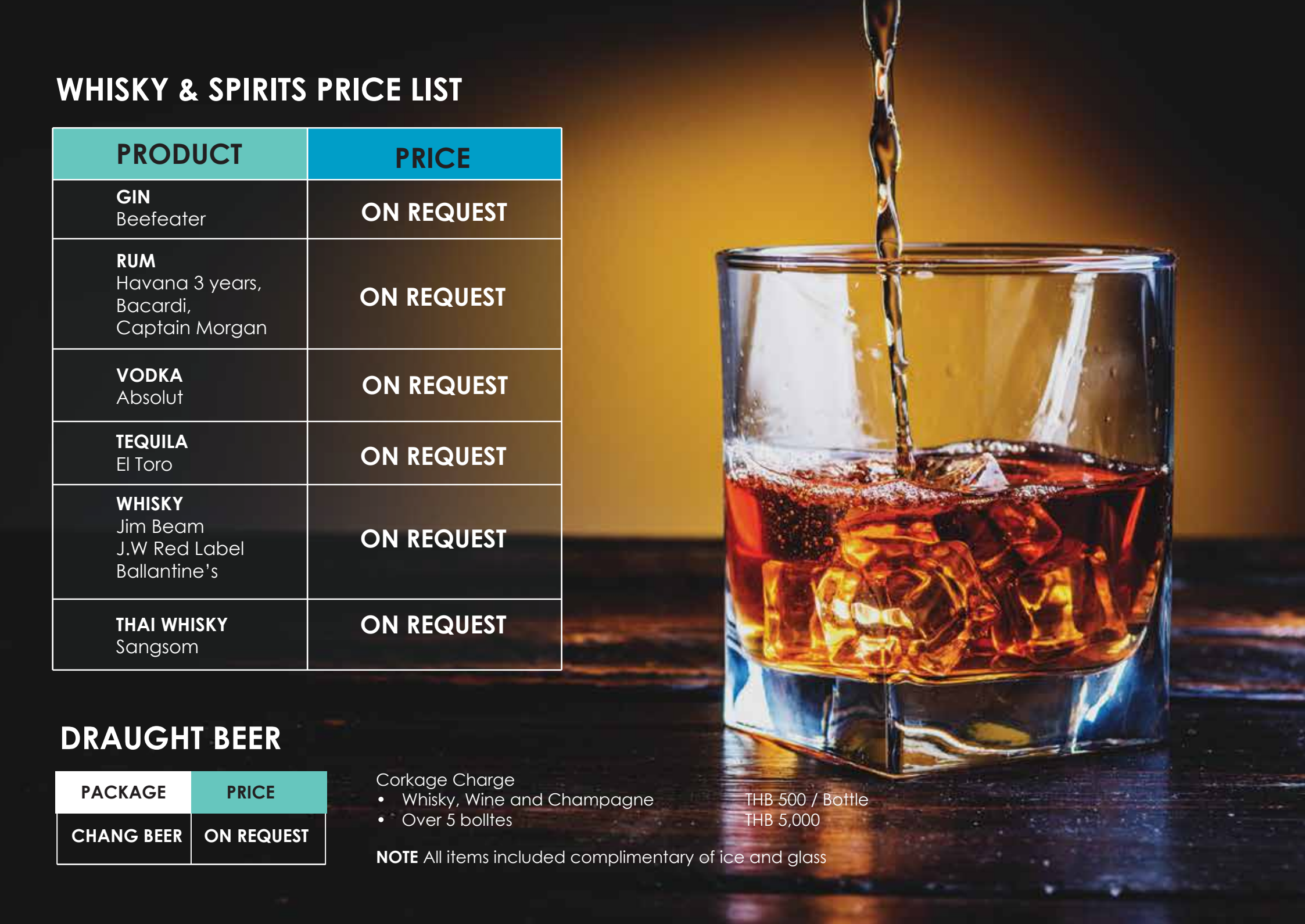
DESSERT
- Cashew nut Brownie Cake
- Tiramisu
- Cheese Cake
- Passion Fruit Pie
- Apple Crumble Pie
- Mango Sticky Rice and Assorted Thai Sticky Rice
- Seasonal Fresh Fruits

STYLISH BEVERAGE PACKAGE

BEVERAGES PACKAGE	PACKAGE	DESCRIPTION
FREE FLOW SOFT DRINK AND DRINKING WATER	A	*Soft Drink: Est cola, Sprite and Soda Water *Fruit Juices: Orange Juice, Pineapple Juice, Apple Juice and Tomato Juice *Local Beer: Chang *Spirits: Vodka, Gin, Rum, Tequila *SUBJECT TO CHANGE AT TIME OF CONFIRMATION*
FREE FLOW SOFT DRINK, FRUIT JUICES AND LOCAL BEER	B	
FREE FLOW SOFT DRINK, FRUIT JUICES, LOCAL BEER AND HOUSE WINE	C	
FREE FLOW SOFT DRINK, FRUIT JUICES, LOCAL BEER, HOUSE WINE AND SPIRITS	D	

WHISKY & SPIRITS PRICE LIST

PRODUCT	PRICE
GIN Beefeater	ON REQUEST
RUM Havana 3 years, Bacardi, Captain Morgan	ON REQUEST
VODKA Absolut	ON REQUEST
TEQUILA El Toro	ON REQUEST
WHISKY Jim Beam J.W Red Label Ballantine's	ON REQUEST
THAI WHISKY Sangsom	ON REQUEST



DRAUGHT BEER

PACKAGE	PRICE
CHANG BEER	ON REQUEST

Corkage Charge

- Whisky, Wine and Champagne — THB 500 / Bottle
- Over 5 bolltes — THB 5,000

NOTE All items included complimentary of ice and glass

RESTAURANTS & BARS

NAME	LOCATION	CAPACITY	OPENING HOURS	TYPE OF CUISINE
Dawn till Dusk	Floor 4	Indoor 80 seats	6:30 AM. - 11:00 PM.	Asian Melting Pot with International Cuisine Buffet for Breakfast (06:30 AM. - 11:00 AM.) A' la carte whole day (10:00 AM. - 11:30 PM.) **ENTERTAINMENT:** Piped-in Music, reflecting the mood Jazzy for Breakfast Contemporary Asian for Lunch and Dinner
Bar	Connecting with DAWN TILL DUSK, Main Restaurant	Indoor 20 seats	11:00 AM. - 11:00 PM.	Signature drink/ cocktail, Premium whisky **ENTERTAINMENT:** Lounge music
twilight sky	Sunset Rooftop	Outdoor 50-80 seats	6:30 PM. - 11:00 PM.	Local Thai Southern Cuisine • A' la carte • Buffet Dinner (Tuesdays/Thursdays) **ENTERTAINMENT:** Contemporary Asian Duo Live Music, Buffet Dinner (Tuesdays/Thursdays)
CRESCENT	Over the Sea Swimming Pool	Outdoor 30-40 seats	10:00 AM. - 7:00 PM.	Poolside & Restaurant offering choice of Snacks, Sandwich, Burger & Pizza International cocktail, Cold beer and house wine, Beer Bucket **ENTERTAINMENT:** International music
stella	Swimming Pool	Outdoor 20 seats	10:00 AM. - 7:00 PM.	LIGHT AND HEALTHY FOOD AND DRINKS **ENTERTAINMENT:** PIPED-IN MUSIC
MOMENTS	Lobby	Indoor 30 seats with Air-condition	11:00 AM.- 08:00 PM.	A casual place, enjoy Hot & Cold Drinks offering choice of Cake **ENTERTAINMENT:** Lounge music

THE SIS KATA, PHUKET

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www.thesiskata.com