



ODYSSEY

A Taste of Culture

Thai & Burmese Night

Live BBQ

Moo Ping

Thai pork skewers, sweet and savory charcoal-grilled pork

Isaan-Style Gai Yang + Nam Jim Jaew

herb-marinated grilled chicken with spicy dipping sauce

Tiger Prawns with Lemongrass and Kaffir Lime

grilled prawns with fragrant Thai herbs

Tofu Skewer with Tamarind Shallot Glaze

grilled tofu with sweet-sour tamarind sauce

Burmese Beef Skewers

grilled beef with tea leaf

BBQ Sides

Sticky Rice

Som Tum

green papaya salad

Live Wok Station

Pad Thai Goong

classic stir-fried noodles with tamarind sauce and prawns

Burmese Shan Noodles

noodles in light tomato sauce with peanuts

Warm Buffet

Gaeng Kiew Warn Gai

green curry with chicken

Burmese Pumpkin & Chickpea Curry (Vegan)

mild Burmese-style curry

Burmese Dry Chicken Curry

rich chicken curry with caramelized onions

Steamed Jasmine Rice

Cold Station

Larb Gai

minced chicken salad with lime and herbs

Lahpet Thoke

Burmese tea leaf salad with crunchy toppings

Pickled Vegetables & chill condiments Bar

Dessert

Mango Sticky Rice

Gluay Buat Chee

banana in coconut milk

Sago Kati

sago pearls with palm sugar and coconut cream

Khanom Krok

Thai coconut pancake