



MARRIOTT MARQUIS
BANGKOK
QUEEN'S PARK



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

INTERNATIONAL BUFFET A

GARDEN FRESH SALAD

- Red oak, green oak, romaine, red coral, radicchio, iceberg, tender local greens, sunflower sprouts, beetroot, onion, cucumber, sweetcorn, tomato, capsicum, carrot, pumpkin, taro and sweet potato

DRESSINGS AND CONDIMENTS

- Caesar, French, thousand island, Italian, balsamic dressing, peanut dressing bacon bits, parmesan cheese, croutons, quail eggs, black olives, green olives, cornichons, balsamic vinegar, cherry vinegar and olive oil
- Freshly baked bread, flavored butters, oils and vinegars

APPETIZERS

THAI SALADS

- Yum Woon Sen Ta-Lay
Seafood, lime, chili and vermicelli noodle salad
- Yum Hua Plee
Banana flower salad with roasted peanut, spicy, coconut and egg
- Larb Gai
Minced chicken salad with chili, lime, roasted rice and shallots

WESTERN SALADS

- Melon with feta cheese, mint and pine nuts
- Shrimp, fennel and burnt orange salad
- Potato, bacon and honey mustard salad

SOUPS

- Tom Yum Kung Mae Nam
Spicy and sour lemongrass soup with river prawns
- Butternut pumpkin soup with sour cream and toasted country bread



INTERNATIONAL BUFFET A

MAIN COURSES

- Teriyaki grilled salmon
- Braised Australian beef brisket, potato dumplings and mustard seed jus
- Coq au vin (tender chicken with red wine and mushrooms)
- Hong Kong-style steamed sea bass with leek and ginger in light soya sauce
- Roasted vegetables, rosemary and black pepper

LOCAL THAI

- Kaeng Daeng Gai Nhor Mai
Red curry with chicken and bamboo shoots
- Pla Preaw Warn
Fried seabass with sweet and sour sauce
- Khao Suay
Steamed jasmine rice

CHEF'S KITCHEN

Select one from the following:

- Phad Thai
Wok-fried rice noodles, tamarind sauce, shrimps, crushed peanut and bean sprouts
- Guay Teaw
Rice noodles, egg noodles, vermicelli noodles
- Pork ball, shrimp ball, chicken ball, fish ball, long fish ball, barbecued pork, crispy skin pork
- fried wonton, bean sprout, Asian vegetables
- Khao Niew Moo Ping
Grilled pork skewer with sticky rice
- "Vi Chian Buri" Gai Yaang
Thai-style whole roasted chicken marinated with garlic and spices
- Shrimp wonton soup
Shrimp wontons, Chinese lettuce and barbecued pork



INTERNATIONAL BUFFET A

DESSERTS

- Tiramisu
- Lemon tart
- Apple jalousie
- Chocolate cream puff
- Mango lemongrass pavlova
- Fresh tropical fruits
- Selection of local Thai desserts

Freshly brewed coffee and a selection of teas



BANGKOK MARRIOTT MARQUIS QUEEN'S PARK

199 Sukhumvit Soi 22, Klong Ton, Klong Toey Bangkok Thailand T. 6602 059 5555

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INTERNATIONAL BUFFET B

GARDEN FRESH SALAD

- Red oak, green oak, romaine, red coral, radicchio, iceberg, tender local greens, sunflower sprouts, beetroot, onion, cucumber, sweetcorn, tomato, capsicum, carrot, pumpkin, taro and sweet potato

DRESSINGS AND CONDIMENTS

- Caesar, French, thousand island, Italian, balsamic dressing, peanut dressing bacon bits, parmesan cheese, croutons, quail eggs, black olives, green olives, cornichons, balsamic vinegar, cherry vinegar and olive oil
- Freshly baked bread, flavored butters, oils and vinegars

APPETIZERS

THAI SALADS

- Larb Ped
Spicy minced duck salad with crispy-fried shallots
- Yum Nue Yaang
Grilled beef, coriander and tomato salad
- Yum Ma-Kheua Yao Goong
Roasted eggplant salad with shrimps

WESTERN SALADS

- Roasted chicken and mango salad
- Beetroot, goat cheese and walnut salad
- Parma ham, sundried tomatoes, fresh peas and orzo pasta salad

SOUPS

- Tom Kha Gai
Spicy coconut chicken soup
- Beef tomato, basil and olive soup



INTERNATIONAL BUFFET B

MAIN COURSES

- Beef bourguignon with baby pearl onions and couscous
- Confit duck breast with orange sauce
- Spinach au gratin
- Roasted sea bass with warm quinoa and lentils
- Wok-fried chicken with celery, garlic and ginger in soya sauce

LOCAL THAI

- Massaman Gai
Massaman curry with chicken, local potatoes, peanuts and shallots
- Nue Prik Thai Dhum
Stir-fried beef with black pepper sauce
- Khao Suay
Steamed jasmine rice

CHEF'S KITCHEN

Select one from the following:

- Phad Thai
Wok-fried rice noodles, tamarind sauce, shrimps and bean sprouts
- Guay Teaw
Rice noodles, egg noodles, vermicelli noodles
Pork balls, shrimp balls, chicken balls, fish balls, long fish balls, barbecued pork, crispy skin pork
fried wontons, bean sprouts, Asian vegetables
- Khao Niew Moo Ping
Grilled pork skewer with sticky rice
- "Vi Chian Buri" Gai Yaang
Thai-style whole roasted chicken marinated with garlic and spices
- Shrimp wonton soup
Shrimp wontons, Chinese lettuce and barbecued pork



INTERNATIONAL BUFFET B

DESSERTS

- Chocolate apricot cake
- Raspberry cream puff
- Panna cotta “Cha Yen”
- Vanilla cheesecake
- Nut and caramel tart
- Fresh tropical fruits
- Selection of local Thai desserts

Freshly brewed coffee and a selection of teas



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INTERNATIONAL BUFFET C

GARDEN FRESH SALAD

- Red oak, green oak, romaine, red coral, radicchio, iceberg, tender local greens, sunflower sprouts, beetroot, onion, cucumber, sweetcorn, tomato, capsicum, carrot, pumpkin, taro and sweet potato

DRESSINGS AND CONDIMENTS

- Caesar, French, thousand island, Italian, balsamic dressing, peanut dressing bacon bits, parmesan cheese, croutons, quail eggs, black olives, green olives, cornichons, balsamic vinegar, cherry vinegar and olive oil
- Freshly baked bread, flavored butters, oils and vinegars

APPETIZERS

THAI SALADS

- Moo Dad Diew
Semi-dried Thai pork with spicy dipping sauce
- Yum Pla Ka Pong Ma Moug
Deep-fried sea bass with spicy green mango salad and cashew nut
- Yum Som-O
Spicy pomelo salad with shrimps
- Thord Mon Pla
Thai fish cake with pickled cucumber

WESTERN SALADS

- Shredded cabbage salad with toasted pine nuts, raisins and lemon
- Grilled Japanese eggplant with miso dressing and feta cheese
- Chicken, rosemary and avocado salad

SOUPS

- Tom Saep Kra Dook Moo On
Spicy pork spare ribs in a hot and sour soup
- Potato and leek soup



INTERNATIONAL BUFFET C

MAIN COURSES

- Harissa chicken with braised chickpeas and tomato
- Moroccan stewed beef
- Pork belly, caramelized miso, apple and walnuts
- Sautéed gnocchi with barramundi, sweet peas and lemon broth
- Hong Kong-style sautéed kale with mushrooms and oyster sauce

LOCAL THAI

- Phad Khee Mao Talay
Stir-fried seafood with chili, fresh green peppercorns and basil
- Chu Chee Pla Kra Pong
The “King” of curry: Sea bass red coconut curry with kaffir lime leaves
- Khao Suay
Steamed jasmine rice

CHEF'S KITCHEN

Select one from the following:

- Pineapple honey-glazed ham with condiments
- Szechuan hot and sour soup
- Homemade Italian pasta
- Choice of sauce: bolognese, carbonara, tomato sauce and spicy Thai-style
- Roasted chicken with a peri-peri marinade and spicy-sour yoghurt
- Charcoal-grilled chicken satay
- Pork, chicken or beef marinated in turmeric and served with peanut sauce



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INTERNATIONAL BUFFET C

DESSERTS

- “Banoffi”
- Orange tart
- Strawberry tiramisu
- Carrot and ginger cake
- Vanilla panna cotta
- Chocolate tart
- Fresh tropical fruits
- Selection of local Thai desserts

Freshly brewed coffee and a selection of teas



INTERNATIONAL BUFFET D

GARDEN FRESH SALAD

- Red oak, green oak, romaine, red coral, radicchio, iceberg, tender local greens, sunflower sprouts, beetroot, onion, cucumber, sweetcorn, tomato, capsicum, carrot, pumpkin, taro and sweet potato

DRESSINGS AND CONDIMENTS

- Caesar, French, thousand island, Italian, balsamic dressing, peanut dressing bacon bits, parmesan cheese, croutons, quail eggs, black olives, green olives, cornichons, balsamic vinegar, cherry vinegar and olive oil
- Freshly baked bread, flavored butters, oils and vinegars

APPETIZERS

THAI SALADS

- Goong Yaang Ta Krai
Grilled prawns with lemongrass and spicy green chili sauce
- Gai Hor Bai Toey
Chicken wrapped in pandan leaves with black sesame sauce
- Naam Tok Moo
Spicy pork neck salad, roasted ground rice, chili and mint
- Plah Pla Tuna
Spicy tuna salad with roasted chili paste and lemongrass

WESTERN SALADS

- Parma ham, sundried tomatoes, fresh peas and orzo pasta salad
- Rocket, grilled artichoke and shaved parmesan cheese
- Beetroot, goat cheese and walnut salad

SOUPS

- Tom Yum Poh Tek Ta-Lay
Spicy seafood and mushroom clear soup with hot basil
- Asparagus cream soup



INTERNATIONAL BUFFET D

MAIN COURSES

- Braised lamb shoulder with rosemary, lemon, yoghurt mint and couscous
- Snapper fillet with macadamia, roast cherry tomatoes, sweet potato and baby carrots
- Whipped sweet potatoes and bacon chips
- Tandoori chicken with raita and papadums
- Seasonal vegetables tossed in oyster sauce with crispy shallots

LOCAL THAI

- Gong Gap Mheuk Thord Pik Kra Teiam
Prawns and squid with chili, garlic and coriander paste
- Gai Phad Med Ma-Muang
Stir-fried chicken with cashew nuts
- Gaeng Khua Sub-Pa-Rod
River prawns red curry with pineapple
- Khao Suay
Steamed jasmine rice

CHEF'S KITCHEN

Select one from the following:

- Pineapple honey-glazed ham with condiments
- Szechuan hot and sour soup
- Italian pasta
- Choice of sauce: bolognaise, carbonara, tomato sauce and spicy Thai-style
- Roasted chicken with a peri-peri marinade and spicy-sour yoghurt
- Charcoal-grilled chicken satay
- Pork, chicken or beef marinated in turmeric and served with peanut sauce

INTERNATIONAL BUFFET D

DESSERTS

- Milk chocolate cremeux
- Cherry clafoutis
- Spiced pineapple crumble
- White chocolate and mango cream
- Green tea shooter
- Crème caramel
- Fresh tropical fruits
- Selection of local Thai desserts

Freshly brewed coffee and a selection of teas



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INTERNATIONAL BUFFET E

CHARCUTERIE BOARD

- Cured local meats with grissini and bread

GARDEN FRESH SALAD

- Red oak, green oak, romaine, red coral, radicchio, iceberg, tender local greens, sunflower sprouts, beetroot, onion, cucumber, sweetcorn, tomato, capsicum, carrot, pumpkin, taro and sweet potato

DRESSINGS AND CONDIMENTS

- Caesar, French, thousand island, Italian, balsamic dressing, peanut dressing bacon bits, parmesan cheese, croutons, quail eggs, black olives, green olives, cornichons, balsamic vinegar, cherry vinegar and olive oil
- Freshly baked bread, flavored butters, oils and vinegars

APPETIZERS

THAI SALADS

- Moo Dad Diew
Semi-dried Thai pork with spicy dipping sauce
- Ka-Nom Pung Nah Gai
Deep-fried minced chicken on toast
- Yum Ma-Kheua Yao Goong Sub
Spicy roasted eggplant salad with shrimps
- Yum Woon Sen Ta-Lay
Spicy glass noodle salad with seafood

WESTERN SALADS

- Roasted potato, sweetcorn, green onion and red wine vinegar dressing
- Shredded cabbage, toasted pine nuts, raisins and lemon
- Smoked duck with Asian greens and pomegranate
- Grilled pumpkin, Italian basil, pine nut and crispy garlic



INTERNATIONAL BUFFET E

SOUPS

- Tom Yum Goong
Spicy and sour soup with prawns
- Beef tomato, olive and basil soup

MAIN COURSES

- Salmon fillet, braised fennel and saffron beurre blanc
- Roasted beef tenderloin with portabella mushroom jus
- Fried gnocchi, capers, feta and tomato basil sauce
- Pork belly, black caramel vinegar and bok choy
- Chicken saltimbocca, prosciutto, sage, roasted eggplants and tomato ragu

LOCAL THAI

- Phad Kra Prow Goong
Stir-fried garlic chili shrimp with hot basil and mushroom
- Kaeng Phed Ped Yaang
Red curry with duck
- Dok Hom Phad Tab
Stir-fried onion flower with pork and oyster sauce
- Khao Suay
Steamed jasmine rice



INTERNATIONAL BUFFET E

CHEF'S KITCHEN

Select one from the following

- Beef Wellington with port wine jus
- Roasted organic pork loin with crackling
- Prosciutto ham and sweet melon
- Beijing roasted duck
Fillet of roasted duck with crispy skin, hoisin sauce, cucumbers, green onions and Chinese pancakes
- Khao Moo Daeng
Barbecued red pork served with condiments

DESSERTS

- Chocolate tart
- Apple crumble
- Almond apricot tart
- Dark chocolate mousse with saffron sauce
- Lemon meringue
- Blonde chocolate cream
- Naam Dok Mai (mango mousse)
- Darjeeling crème brulee
- Fresh tropical fruits
- Selection of local Thai desserts

Freshly brewed coffee and a selection of teas



INTERNATIONAL BUFFET F

CHARCUTERIE BOARD

- Cured local meats with grissini and bread

GARDEN FRESH SALAD

- Red oak, green oak, romaine, red coral, radicchio, iceberg, tender local greens, sunflower sprouts, beetroot, onion, cucumber, sweetcorn, tomato, capsicum, carrot, pumpkin, taro and sweet potato

DRESSINGS AND CONDIMENTS

- Caesar, French, thousand island, Italian, balsamic dressing, peanut dressing bacon bits, parmesan cheese, croutons, quail eggs, black olives, green olives, cornichons, balsamic vinegar, cherry vinegar and olive oil
- Freshly baked bread, flavored butters, oils and vinegars

APPETIZERS

THAI SALADS

- Sea-Krong Moo Thord Sa-Mhun-Prai
Deep-fried pork spare ribs with Thai herbs
- Khao Tang Nah Tang Gai
Rice crackers with peanut and minced chicken sauce
- Yum Pla Dook Foo
Deep-fried catfish served with spicy mango salad
- Naam Tok Moo
Spicy grilled pork neck salad roasted ground rice and chili powder



INTERNATIONAL BUFFET F

WESTERN SALADS

- Green apple, celery and walnut salad
- Chicken, rosemary and avocado salad
- Tomato, crusty bread and basil salad
- Rocket, grilled artichoke and shaved parmesan cheese

SOUPS

- Tom Kha Kai
Coconut soup with chicken and galangal
- French onion soup with garlic bread

MAIN COURSES

- Slow-cooked beef cheek with parsley crumble, mashed potato and garlic confit
- Roasted lamb leg, coffee braised onions and sweet potatoes
- Roasted vegetable lasagna
- Chicken tandoori with tamarind sauce and mint chutney
- Young kale and crab meat tossed in oyster sauce with crispy garlic

LOCAL THAI

- Moo Phad Prik Orn
Wok-fried pork with young chilies and oyster sauce
- Nue Prik Thai Dhum
Stir-fried beef with black pepper sauce
- Kaeng Kiew Warn Goong
Thai green curry with prawns in coconut milk
- Khao Suay
Steamed jasmine rice



INTERNATIONAL BUFFET F

CHEF'S KITCHEN

Select one from the following:

- Beef Wellington with port wine jus
- Roasted pork loin with crackling
- Prosciutto ham with sweet melon
- Beijing roasted duck
Fillet of roasted duck with crispy skin, hoisin sauce, cucumbers, green onions and Chinese pancakes
- Khao Moo Daeng
Barbecued red pork served with condiments
- Roasted Australian beef striploin with mustard crust

DESSERTS

- Chocolate tart
- Apple crumble
- Almond apricot tart
- Dark chocolate mousse with saffron sauce
- Lemon meringue
- Blonde chocolate cream
- Naam Dok Mai mango mousse
- Darjeeling crème brulee
- Fresh tropical fruits
- Selection of local Thai desserts

Freshly brewed coffee and a selection of teas



THAI SET MENU A

APPETIZER

- Yum Ma Khue Yao
Grilled long eggplant, minced pork and boiled egg salad
- Pla Goong
Spicy shrimp salad with fresh garden herbs, vegetables and kaffir lime leaves

SOUP

- Tom Yum Goong
Spicy and sour lemongrass soup with prawns

MAIN COURSE

- Kaeng Kieow Wharn Gai
Homemade Thai green curry with chicken
- Pla Kra Phong Sam Rod
Whole sea bass with tamarind, palm sugar and local salt
- Moo Yaang Sauce Kra Prow
Grilled pork, chili and holy basil
- Bok Choy Phad Hed Fang
Wok-fried baby bok choy and straw mushrooms in oyster sauce

DESSERT

- Water chestnut rice dumpling in coconut syrup and crushed ice
- Phol La Mai Ruam
Seasonal fresh fruits



THAI SET MENU B

APPETIZER

- Por Pia Goong
Deep-fried shrimp spring rolls with sweet chili sauce
- Yum Som-O Gai Cheek
Spicy pomelo salad with shredded chicken, peanuts, shallots and roasted coconut

SOUP

- Tom Yum Pla Kra Phong
Spicy and sour lemongrass soup with sea bass

MAIN COURSE

- Kaeng Ped Moo Yord Ma Prow
Red curry with pork and coconut hearts
- Ped Ma Kham
Roasted duck in tamarind sauce
- Gai Phad Med Ma Muang
Stir-fried chicken with cashew nuts
- Ka Lham Plee Phad Nam Pla
Sautéed winter cabbage with garlic and fish sauce

DESSERT

- Bua Loy Phuek Med Bua
Taro dumplings and lotus seeds in warmed coconut syrup
- Phol La Mai Ruam
Seasonal fresh fruits



THAI SET MENU C

ON THE TABLE

- Nam Prik Nhoom
Local seasonal vegetables with a Northern Thai green chili dip

APPETIZER

- Larb Gai Thord
Fried minced chicken dumplings with shallots, kaffir lime and roasted rice
- Yum Nue Yaang
Spicy grilled beef, cucumber, shallot salad

SOUP

- Tom Kha Gai
Chicken, galangal and coconut soup

MAIN COURSE

- Chu Chee Pla Kra Phong
Deep-fried sea bass in “chu chee” sauce
- Kor Moo Yaang Nam Jim Jeaw
Charcoal grilled pork neck with “E-Sarn” sauce
- Phad Hed Sam Sa Hai
Stir-fried local mushrooms with garlic and oyster sauce
- Tua Phuck Yao Phad Khai
Sautéed string beans with egg and pickled garlic
- Hor Mhok Hoi Talay
Steamed seafood soufflé

DESSERT

- Tub Tim Krob
Water chestnut rice dumpling in coconut syrup and crushed ice
- Phol La Mai Ruam
Seasonal fresh fruits



THAI SET MENU D

ON THE TABLE

- Nam Prik Nhoom
Local seasonal vegetables with a Northern Thai green chili dip

APPETIZER

- Som Tum Thai
Thai papaya salad
- Gai Yaang Ta Krai
Grilled chicken on lemongrass skewers with “nahm jim jaew”

SOUP

- Kaeng Liang Goong
Loofah, straw mushroom, pumpkin, basil and pepper soup

MAIN COURSE

- Khao Soi Gai
Northern Thai red chicken curry with crispy egg noodles
- Pried Wharn Goong
Prawns, pineapple and capsicum with sweet and sour sauce
- Pla Phad Prik Thai Dhum
Stir-fried sea bass with black pepper
- Poo Jar
Blue crab with minced pork in the crab shell and chili sauce
- Phad Phak See Sa Hai
Kale, white cabbage, baby carrots and bok choy

DESSERT

- Gluay Buad Chee
Bananas boiled in coconut syrup
- Phol La Mai Ruam
Seasonal fresh fruits



THAI SET MENU E

ON THE TABLE

- Nam Prik Ong
- Northern Thai chili, minced pork and tomato dip served with crispy fish and local seasonal vegetables

SIGNATURE

- Yum Som Chun
- Pomelo salad with crispy fish, sweet pork, orange zest and mango

APPETIZER

- Poo Jar
- Blue crab with minced pork in the crab shell and chili sauce
- Larb Pla Thord
- Fried spicy sea bass, shallots and roasted rice balls
- Chor Muang
- Roasted peanut, palm sugar and chicken dumplings

SOUP

- Tom Yum Goong Mae Nam
- Spicy and sour soup with river prawns

MAIN COURSE

- Massaman Gai
- Massaman curry with chicken, local potatoes and peanuts
- Yum Pla Kra Phong Sa Mhun Pria
- Deep-fried whole sea bass with Thai herbs
- Ka Na Moo Krob
- Young kale in oyster sauce
- Ma Khue Yao Phad Goong Moo Sub
- Sautéed Thai green eggplant with prawns and minced pork
- Nue Phad Prik Kaeng
- Spicy red curry with sirloin beef and mushrooms



THAI SET MENU E

DESSERT

- Tub Tim Krob
- Water chestnut rice dumpling in coconut syrup and crushed ice
- Khao Niew Ma Muang
- Mango with sweet sticky rice
- Phol La Mai Ruam
- Seasonal fresh fruits



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THAI SET MENU F

ON THE TABLE

- Nam Prik Ong
Northern Thai chili, minced pork and tomato dip served with crispy fish and local seasonal vegetables

SIGNATURE

- Yum Som Chun
Pomelo salad with crispy fish, sweet pork, orange zest and mango

APPETIZER

- Ka Ra Wak Sai Poo
Fried shrimp stuffed with crab meat
- Yum Ma Muang Goong Foo
Deep-fried minced shrimp and mango salad
- Pla Hoi Shell
Spicy scallop, chili paste, kaffir lime and mint salad

SOUP

- Tom Kha Goong Mae Nam
River prawns in hot and sour coconut soup

MAIN COURSE

- Kaeng Kieow Wharn Nue
Thai green curry with beef shank
- Ped Phad Kra Prow
Roasted duck with chili and hot basil
- Kor Moo Yaang Prik Sod
Grilled pork neck, fresh chili dip and young kale
- Buab Phad Goong
Sautéed loofah with prawns
- Pla Kra Phong Sauce Ma Kham
Whole sea bass with tamarind sauce



THAI SET MENU F

DESSERT

- Tub Tim Krob
Water chestnut rice dumpling in coconut syrup and crushed ice
- Khao Niew Ma Muang
Mango with sweet sticky rice
- Phol La Mai Ruam
Seasonal fresh fruits



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