IMPIANA RESORT PATONG

Make your wishes come at Impiana Resort Patong. We are keen to tailor your event to your every need and aim to let you be the shining center of attention, while we take care of all the little details. Trust us with your event and contact us today for more information.
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VENUES
Inspiring New Menu at Patong’s Best Restaurant.

Discover Sala Bua, the Award winning restaurant’s inspiring new Mediterranean cuisine menu with an Asian twist. Helmed by celebrity chef George Newling-Ward, experience his signature dishes from heaven done in his inimitable trademark heartfelt style with dazzling views of the Andaman Sea.

For an unforgettable experience blending first class cuisine, cozy atmosphere and impeccable service, visit Patong’s Best Restaurant...Sala Bua.

SALA BUA
RESTAURANT
(TERRACE)

Space: 288 Sq.m  Maximum Capacity: 280  Highlight: Beach front
Open: 6:30 a.m. – 11:00 p.m.
Space: 194 Sq.m  Maximum Capacity: 120  Highlight: Beach front
Open: 6:30 a.m. – 11:00 p.m.

**SALA BUA RESTAURANT (INDOOR)**

*Inspiring New Menu at Patong’s Best Restaurant.*

Discover Sala Bua, the Award winning restaurant’s inspiring new Mediterranean cuisine menu with an Asian twist. Headed by celebrity chef George Newling-Ward, experience his signature dishes from heaven done in his inimitable trademark heartfelt style with dazzling views of the Andaman Sea. For an unforgettable experience blending first class cuisine, cozy atmosphere and impeccable service, visit Patong’s Best Restaurant, Sala Bua.
Preserving a style of cuisine that is increasingly difficult to find, 3 Spices offers authentic Phuketian food, as the locals would eat it. Passed down generations, the quality Phuketian food and service with local flair in a prime location, makes 3 Spices the right place for a boisterous night out.

Space: 123 Sq.m
Maximum Capacity: 100
Highlight: Roadside restaurant
Open: 11:00 a.m. – 11:00 p.m.
BEACH BAR

Relax.
Feel the sun while being caressed by the gentle sea breeze and enjoy light snacks by the beach or by the pool.

Maximum Capacity: 100
Highlight: Beach front
Open: 11:00 am – 08:00 pm
Phone: +667634 0138,
+667634 2100 #8307

CONTACT PERSON
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## RESTAURANT INFORMATION

<table>
<thead>
<tr>
<th>Venue</th>
<th>Floor Area (Sq.m)</th>
<th>Dimension (l×w×h in m)</th>
<th>Cocktail</th>
<th>Banquet</th>
<th>Ballroom</th>
<th>Sit-Down</th>
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<tbody>
<tr>
<td>Sala Bua (Terrace)</td>
<td>288</td>
<td>12 x 9</td>
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<td>160</td>
<td>280</td>
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<tr>
<td>Sala Bua (Indoor)</td>
<td>194</td>
<td>9 x 9 x 3</td>
<td>120</td>
<td>100</td>
<td>70</td>
<td>58</td>
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<tr>
<td>3 Spices</td>
<td>123</td>
<td>4 x 3 x 5</td>
<td>100</td>
<td>80</td>
<td>-</td>
<td>60</td>
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<tr>
<td>Beach Bar</td>
<td>-</td>
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<td>100</td>
<td>60</td>
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### PRICE

Prices are per person, nett to agent inclusive of 10% of service charge and 7% government tax (subject to change)

### Exclusive Function Fees

Private venue arrangement is free of charge if booking:
- 100 or more persons per event (Nov – Apr)
- 80 or more persons per event (May – Oct)
- Food & beverage valued at THB 135,000 or more

### Minimum number of guests for buffets:

50 persons
<table>
<thead>
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<th>COCKTAIL CANAPÉ PACKAGE</th>
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<tbody>
<tr>
<td>SALA BUA</td>
</tr>
<tr>
<td>P A C K A G E</td>
</tr>
<tr>
<td>THB 550 nett</td>
</tr>
<tr>
<td>Blue cheese mousse with nuts crostini</td>
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<tr>
<td>Crispy cups with a Thai prawn salad</td>
</tr>
<tr>
<td>Cantaloupe melon and slivers of smoked chicken</td>
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<tr>
<td>CABANA SUNSET</td>
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<tr>
<td>P A C K A G E</td>
</tr>
<tr>
<td>THB 670 nett</td>
</tr>
<tr>
<td>Peppered camembert on pumpernickel and rye bread</td>
</tr>
<tr>
<td>Smoked salmon rosette with dill and lemon mayonnaise</td>
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<tr>
<td>Pate of chicken liver on toasted butter zopf</td>
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<td></td>
</tr>
<tr>
<td>BLUE ANDAMAN</td>
</tr>
<tr>
<td>P A C K A G E</td>
</tr>
<tr>
<td>THB 780 nett</td>
</tr>
<tr>
<td>Sushi and sashimi of fresh salmon</td>
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<tr>
<td>Smoked duck with mango salsa</td>
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<tr>
<td>Refreshing pomelo salad with coconut and prawns</td>
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<tr>
<td>Bacon and leek quiche Lorraine</td>
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<tr>
<td>Mini crab cakes with tomato salsa</td>
</tr>
<tr>
<td>Vegetable spring roll with sweet chili and coriander sauce</td>
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<tr>
<td>Parmesan &amp; paprika cheese sticks</td>
</tr>
<tr>
<td>Goujonettes of snapper with tartar sauce</td>
</tr>
<tr>
<td>Mini-beef brochette on spicy Thai herb vinaigrette</td>
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<td></td>
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<tr>
<td>Prawn tempura &amp; miso dip sauce</td>
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<tr>
<td>Crisp ravioli of crown pumpkin and biscotti crumbed</td>
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<tr>
<td>Bouchee of chicken and mushroom cassoulet</td>
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THAI BUFFET MENU
# THAI BUFFET MENU

## THAI BUFFET 1

**THB 910 nett**

### Appetizer
- Spicy wing bean salad with prawns
- Vegetable spring rolls
- Spicy minced chicken salad
- Deep-fried minced catfish salad

### Soup
- Chicken and coconut soup with Thai herbs

### Hot Dish
- Green seafood curry
- Sautéed pork with soy bean sauce
- Cashew nut chicken
- Stir fried mixed vegetables
- Fried egg noodle with pork “Chinese style”
- Egg fried rice
- Steamed jasmine rice

### Dessert
- Assorted Thai desserts
- Fresh tropical fruits
- Chocolate brownie

## THAI BUFFET 2

**THB 1320 nett**

### Appetizer
- Deep-fried dry pork
- Vermicelli, vegetable spring roll
- Deep-fried prawn on toast with sweet chili
- Crispy squid rings with plum sauce

### Salad
- Catfish, green mango salad
- Minced chicken salad with herbs and chili
- Spicy grilled pork salad
- Fresh seafood salad
- Mixed green salad
- Freshly baked bread and butter

### Soup
- Famous Thai spicy prawn soup

### Hot Dish
- Stir fried chicken with cashew nuts
- Stir fried pork with garlic and pepper
- Red beef curry
- Sautéed squid with young bell pepper
- Stir fried fish with ginger sauce
- Sautéed mixed vegetables in oyster sauce
- Steamed rice

### Dessert
- Assorted Thai desserts
- Fresh tropical fruits
- French pastries
- Taro in coconut milk

## THAI BUFFET 3

**THB 1730 nett**

### Appetizer
- Tartlets filled with minced chicken, shrimp and water chestnut
- Prawns wrapped with wanton sheets
- Fried minced pork and sesame on toast
- Fish and prawn pancake
- Deep-fried stuffed crab with egg

### Salad
- Chicken salad with Thai herbs
- Tuna fish salad, Thai style
- Marinated fresh prawn salad
- Crispy pork salad with mango
- Spicy seafood salad
- Mixed greens
- Freshly baked bread with butter

### Soup
- Chicken soup in coconut milk

### Hot Dish
- Fried barramundi fillet in red curry sauce
- Fried chicken with cashew nuts
- Roasted duck curry
- Fried pork with ginger sauce
- Sautéed shrimp with fresh asparagus
- Fried mixed vegetables in oyster sauce
- Crab meat fried rice

### Dessert
- Assorted Thai desserts
- Fresh tropical fruits
- French pastries
- Rice pudding in coconut milk

### Live cooking station
- Deep fried spring rolls
- Deep fried shrimp and vegetable tempura
- Grilled marinated chicken wings
- Grilled marinated pork
EAST MEETS WEST
BUFFET MENU
EAST MEETS WEST BUFFET MENU

EAST MEETS WEST BUFFET MENU 1
THB 1020 nett

Salad
Selection of seasonal salads with dressings and condiments
- Selection of vegetables sticks with blue cheese dip
- Tomato mozzarella salad
- Prawn and Thai sausage salad
- Minced chicken salad
- Grilled pork salad
- Freshly-baked bread selection with butter

Soup
Curry clam soup with apples

Hot Dish
Crispy fried fresh sea bass fillets with garlic and pepper
- Stir fried chicken with cashew nuts
- Fried asparagus in oyster sauce
- Egg fried rice
- Steamed Jasmine rice
- Pork medallions with wild mushrooms and port wine
- Cream sauce Braised beef a la Bourguignon with bacon, mushroom & red wine shallot
- Sautéed zucchini with fresh herbs
- Basil mashed potatoes

Dessert
Assorted Thai desserts
- Fresh tropical fruits
- French pastries

EAST MEETS WEST BUFFET MENU 2
THB 1390 nett

Salad
Selection of seasonal salads with dressings and condiments salad "Nicoise"
- Tri-color pasta, mayonnaise, pineapple and ham
- Spicy minced pork salad
- Thai style grilled beef salad
- Balinese shredded chicken salad
- Freshly-baked bread selection with butter

Soup
Maryland corn chowder

Hot Dish
Red curry with roasted duck
- Stir fried pork with sweet and sour sauce
- Fried asparagus and mushroom in oyster sauce
- Fried rice with chicken
- Steamed Jasmine rice
- Roasted stuffed chicken breast
- Grilled barramundi fillet with a mussel and saffron nage
- Potato and leek gratin

Live cooking station
Carved roasted lamb with garlic

Dessert
Assorted Thai desserts
- Fresh tropical fruits
- French pastries

EAST MEETS WEST BUFFET MENU 3
THB 1780 nett

Appetizer
- Variety of sushi and sashimi with Kikkoman soy and wasabi
- Fresh Vietnamese spring rolls with chicken and prawn, peanut dipping sauce
- Crispy squid rings with chili lime aioli
- Prosciutto ham with rock melon

Salad
- Traditional Caesar salad macaroni and chicken salad
- Grilled vegetable and mussel salad
- Sour and spicy Thai grilled beef salad
- Chiang Mai lettuce salad with potato and mustard mayonnaise
- Tomato, gourmet bean, cucumber, carrot, beetroot, baby corn
- Freshly-baked bread selection with butter

Soup
Lobster bisque

Hot Dish
Braised beef a la bourguignon with bacon, mushroom & red wine shallots
- Sea bass fillets with dill coconut beurre blanc
- Grilled red snapper, polenta, citrus salsa
- Lemon grass-roasted chicken
- Mussels in sweet chili cream prawns with garlic and pepper
- Pork chop “teriyaki style”
- Chow mein noodles
- Fried rice with ham
- Butter mixed vegetables

Dessert
Assorted Thai desserts
- Fresh tropical fruits
- Selection of cakes and pastries
- Fresh fruit salad with ice cream
BARBEQUE
BUFFET
MENU
### BARBEQUE BUFFET MENU 1 THB 1610 nett

#### Appetizer
- Grilled calamari on a gateau of Mediterranean vegetables
- Roast whole chicken
- Fine selection of cold cuts
- Assorted satay with peanut sauce

#### Salad
- Crabmeat, jicama salad mussel with sweet chili
- Grilled eggplant, shallots, sour vinaigrette
- String bean with chopped bacon
- Tomato, cucumber, iceberg lettuce, green oak leaf, carrot, baby corn
- Freshly-baked bread selection with butter

#### Soup
- Pumpkin and coconut soup

#### Hot Dish
- Fillet of snapper with tomato-basil oil
- Pork tenderloin with macerated prune sauce
- Navarone of lamb
- Roasted new potatoes
- Vegetable fried rice
- Fried mixed vegetables

#### Barbeque live cooking station
- Thai herbs-marinated chicken drumstick
- Brochette of beef tenderloin
- Seafood kebab
- Pork chop “teriyaki style”
- Chicken yakitori
- Squid
- Sea bass steak
- Crab

#### Dessert
- Assorted Thai desserts
- Fresh tropical fruits
- French pastries

### BARBEQUE BUFFET MENU 2 THB 1910 nett

#### Appetizer
- Sushi and sashimi, fresh Vietnamese spring roll
- With chicken & prawn, peanut dipping sauce
- Carved pork loin, stewed apple
- Satay selection with peanut sauce
- Prawn wontons with plum sauce

#### Salad
- Tomato salad, sweet basil, mozzarella cheese
- Thai style sour and spicy grilled squid salad
- Mussel and vegetable salad
- String bean with crisp garlic
- Cucumber, carrot, asparagus, baby corn, green lettuce, onion ring
- Freshly-baked bread selection with butter

#### Soup
- Bisque of fresh water prawns with adashof cognac

#### Hot Dish
- Escalope of pork, orange black bean salsa
- Sirloin steak with garlic sauce
- Snapper with sweet and sour glaze
- Fricassee of chicken, shiitake mushroom cream
- Buttered baby corn
- Rosemary potato
- Crabmeat fried rice

#### Barbeque live cooking stations
- BBQ marinated chicken tulip
- Beef tenderloin kebabs
- Prawn and snapper skewer
- Grilled chicken “yuan” style
- Rosemary-marinated lamb chops
- Pork chop
- Squid

#### Dessert
- Assorted Thai desserts
- Fresh tropical fruits
- Fresh cakes and tartlets

### BARBEQUE BUFFET MENU 3 THB 2020 nett

#### Appetizer
- Seafood cold cuts with cocktail dressing
- Ballotine of squid, pistachio nuts
- Smoked salmon flakes, lemon-baby capers mayo
- Roast whole duck, mint- mango salsa
- Satay selection with peanut sauce

#### Salad
- Iced kale with grilled pork salad
- Marinated vegetable and feta cheese prawn, iceberg ettuce, Tabasco-cocktail dressing cold penne pasta, crisp pancetta tomato, cucumber, gourmet bean, asparagus, carrot, Chiang Mai lettuce, grilled sweet corn, beetroot
- Freshly-baked bread selection with butter

#### Soup
- Double-boiled lobster consommé, asparagus crepes

#### Hot Dish
- Crisp duck breast, pear-cherries and grappa sauce
- Roast fillet of pork with home-made apple chutney
- Crispy fillet of snapper with tamarind
- Rasel hanout spiced chicken, mixed vegetables with oyster sauce
- Potato gratin
- Prawn fried rice

#### Barbeque live cooking station
- Chicken drumstick beef skewer
- Prawn kebab
- Sirloin steak teriyaki
- Soy-marinated white snapper
- Chicken tulip
- Mussels
- Squid
- Carvery of roast leg of lamb

#### Dessert
- Assorted Thai desserts, Fresh tropical fruits
- Chocolatefondue, choice of icecream
- Fresh cakes and tartlets
THAI SET MENU
THAI SET MENU

THAI SET MENU 1  **THB 760 nett**

**Appetizer**
Crispy prawn money bags with plum sauce

**Soup**
Soup, spicy prawn soup with coriander

**Main course**
Green curry with chicken
Wok-fried fish with coconut curry sauce
Fried mixed vegetables with oyster sauce
Steamed jasmine rice

**Dessert**
Sweet banana in pandanus syrup

Freshly brewed coffee or selection of Ronnefeldt tea

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THAI SET MENU 2  **THB 980 nett**

**Appetizer**
Mixed satay, shallots-cucumber relish and peanut sauce

**Soup**
Seafood soup in coconut milk

**Main course**
Roasted duck curry
Wok-fried squid, chili oil and bell peppers
Fried green asparagus and mushrooms
Steamed jasmine rice

**Dessert**
Fresh tropical fruits

Freshly brewed coffee or selection of Ronnefeldt tea

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THAI SET MENU 3  **THB 1400 nett**

**Appetizer**
Assorted satay with peanut sauce
Roasted duck salad
Charred beef, spicy Thai-herb sauce

**Soup**
Famous Thai spicy prawn soup

**Main course**
Fried chicken with cashew nuts
Sautéed squid, bell peppers with chili in oil
Roasted prawn in red curry
Fried pork with garlic and pepper
Fried mixed vegetables in oyster sauce
Steamed rice

**Dessert**
Fresh tropical fruits, Pumpkin custard, Banana in coconut milk

Freshly brewed coffee or selection of Ronnefeldt tea
INTERNATIONAL SET MENU
INTERNATIONAL SET MENU

INTERNATIONAL SET MENU 1  THB 910 nett

Appetizer
French bean salad with smoked chicken breast, mushroom & balsamic dressing

Main course
Roasted fresh white snapper fillet served with gratatouille, potato tart and pesto sauce
or
Roasted pork loin with mushroom with potato gratin, cauliflower and green peppercorn sauce

Dessert
Green tea cake

Freshly brewed coffee or selection of Ronnefeldt tea

INTERNATIONAL SET MENU 2  THB 1090 nett

Appetizer
Tomato and fresh mozzarella salad with fresh basil

Main course
Roasted duck breast served with polenta, mushroom, spinach and orange gravy
or
Grilled sea bass fillet served with spaghetti ‘Arrabiata’ and basil pesto sauce

Dessert
Tiramisu cake

Freshly brewed coffee or selection of Ronnefeldt tea

INTERNATIONAL SET MENU 3  THB 1660 nett

Appetizer
Salad of house-smoked chicken, chilled cantaloupe, pistachio nuts, pommery mustard dressing

Soup
Light curry soup, black tiger prawn tail

Sorbet
Home-made sorbet

Main course
Sesame-crusted beef sirloin, crabmeat-sweet corn croquette, spinach crème
or
Grilled fillet of barramundi, potato and chives puree, artichokes, vegetable piperade

Dessert
Spiced pear, pineapple gratin in Malibu sabayon, crowned by young coconut ice cream

Freshly brewed coffee or fine selection of Ronnefeldt tea
THAI SEAFOOD SET MENU
THAI SEAFOOD SET MENU 1  **THB 1170 nett**

**Appetizer**
Seafood salad, lemongrass and fresh mint

**Soup**
Poh teak

**Main course**
Wok-fried prawns, garlic and crushed peppercorn
Oven-baked red snapper with Thai herb sauce
Fried barramundi with 3-flavor sauce
Young spinach leaves with minced shrimps
Steamed jasmine rice

**Dessert**
Local coconut ice cream and tropical condiments
Freshly brewed coffee or fine selection of Ronnefeldt tea

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THAI SEAFOOD SET MENU 2  **THB 1500 nett**

**Soup**
Thai famous sour and spicy soup with seafood and hot basil leaves

**Main course**
Seafood platter-rock lobster, blue crab, sea prawns, squid with garlic and pepper, green shell mussels and red snapper kebab (minimum 2 persons)
3 kinds of sauces
Fried rice with vegetables

**Dessert**
Sticky rice and mango
Freshly brewed coffee or fine selection of Ronnefeldt tea
EAST MEETS WEST
SEAFOOD SET MENU
EAST MEETS WEST SEAFOOD SET MENU

EAST MEETS WEST SEAFOOD SET 1  THB 1380 nett

Appetizer
Tempura of king prawn, young kale, sweet and sour dressing

Soup
Cultivated mushroom “cappuccino”, gratinated New-Zealand mussels

Sorbet
Home-made sorbet

Main course
Cajun-spiced fillet of sea bass, razor clam Provencal, dill roesti, Italian basil pesto
Or
Seared red snapper, prawn in pandanus leaves, black bean beurre blanc

Dessert
Cornet of mango, sorbet, green lime anglaise

Freshly brewed coffee or fine selection of Ronnefeldt tea

EAST MEETS WEST SEAFOOD SET MENU 2  THB 1610 nett

Appetizer
Ballotine of Andaman arrow squid, cherry tomato relish, fennel vinaigrette

Soup
Duo of broccoli, cauliflower cream soup, smoked salmon rosette

Sorbet
Home-made sorbet

Main course
Escabeche of white snapper steak, pickled cucumber, shallot-avocado salsa
Or
Rock lobster open lasagna, truffle-mashed potato, new season garlic sauce

Dessert
Seashell pastry filled white chocolate mousse, stewed summer berries, green pistachio anglaise

Freshly brewed coffee or fine selection of Ronnefeldt tea
**BEVERAGE**

**Soft Drink Bar**
- **THB 260 nett** per person per hour
  - **Soft drinks:** Coke, Diet coke, Sprite, Soda water, Mineral water
  - **Juices:** Pineapple juice, Orange juice, Guava juice

**Mocktail Bar**
- **THB 350 nett** per person per hour
  - **Soft drinks:** Coke, Diet coke, Sprite, Soda water, Mineral water
  - **Juices:** Pineapple juice, Orange juice, Apple juice
  - **Mocktail:** Virgin pina colada, Virgin margarita, Virgin mai tai

**Open bar - Standard**
- **THB 580 nett** per person per hour
  - Local beers, House wines, Mineral waters, Juices, Nuts, Chips

**Open bar - Premium**
- **THB 750 nett** per person per hour
  - Local beers, House wines, Mineral waters, Juices, Nuts, Chips, House brand spirits, 3 cocktails from list

**Open bar - Deluxe**
- **THB 920 nett** per person per hour
  - Local beers, House wines, Mineral waters, Juices, Nuts, Chips, House brand spirits, Liquors, Imported beers, Call brand spirits, 4 cocktails from list

**Bottle Corkage Fee**
- **Premium brand alcohol:** THB 800 per bottle
- **Wine and champagne:** THB 800 per bottle
- **30 liter barrel of beer:** THB 2,500 per barrel

**Bottles Available**
- **THB 10570 nett**
  - Chang beer (barrel 30 L)
- **THB 10570 nett**
  - Singha beer (barrel 30 L)
- **THB 10910 nett**
  - Heineken beer (barrel 30 L)

*** Martini, Pina Colada, Mai Tai, Tom Collins Mojito, Screw Driver, Long Island Ice Tea, Bay Breeze, Margarita on the rocks, Old Fashion ***