

# INTRODUCTION

Hear the bells and the wind in the trees...

The festive season is approaching at Sofitel Angkor Phokeethra Golf & Spa Resort.

This year again, we prepared unique events to gather your friends or family around the table. Eric Berrigaud, our Culinary Director, and his team are pleased to introduce our December Calendar. We are waiting for you to celebrate festive season and the new year coming during this exciting month!

We wish you all the best and hope you will live delightful moments with your beloved ones.

Sincerely,

Pascal Tadin General Manager

# FESTIVE SEASON 2023

HALF-MARATHON BARBECUE Sunday, 3rd December 2023 - Poolside	2
CHEF'S TABLE - FOIE GRAS DINNER Friday, 15th December 2023 - Mouhot's Dream	3
GINGERBREAD HOUSE & HIGH TEA Sunday, 17th December 2023 - The Royal Court	4
LE GRAND BUFFET DE NOËL Sunday, 24th December 2023 - The Citadel	5
CHRISTMAS SEAFOOD MAGNIFIQUE DINNER Sunday, 24th December 2023 - Mouhot's Dream	6
CHRISTMAS LUNCH DE NOËL Monday, 25th December 2023 - The Citadel	7
GRAND BUFFET GALA DINNER WITH PHARE CIRCUS Sunday, 31st December 2023 - Poolside	8
FESTIVE SEASON AT YOUR DOOR	9



At the occasion of the 28th Angkor Wat International Half-Marathon, Sofitel Angkor Phokeethra Golf & Spa Resort will host an amazing barbecue by the pool. Enjoy the very best Australian Beef Patty, Lamb "Mechoui" Barbecue, Prawns as well as Squid and Sea Bass! The perfect way to recover from this challenging race.

## 38 USD per person

Inclusive of free flow of house wines, local beers, soft drinks, chilled juices



Eric Berrigaud embarks you for an exclusive dinner around Foie Gras, a premium product appreciated for festive occasion. Once again, our Culinary Director decided to offer the very best to accompany this delicate produce from France. Indulge in this mouthwatering 4-course dinner with Amuse-bouches and Petits fours in the intimacy of our Chef's Table.

90 USD per person À-la-carte option available



This year the creativity will flow once again with the opportunity to build your own gingerbread house. The gingerbread pieces will be baked by our chefs for you to assemble and decorate according to your taste. A special prize will be awarded to the most amazing gingerbread house.

24 USD per House

35 USD House & High Tea

15 USD for Extra House

Inclusive of a free pool access



Live music will deck the halls on Christmas Eve with our grand buffet at the Citadel. Come taste a myriad of extravagant dishes, such as the French Oysters Fines de Claire, Seared French Foie Gras, Salmon Gravlax, Lamb Ouzi, Beef Wellington along with free-flowing Prosecco throughout the evening. The younger guests will also get to meet Santa Claus.

A beautiful evening with Live band awaits you to celebrate the Festive Season with your loved ones!

# 85 USD per person for buffet only 95 USD per person

Inclusive of free flow of sparkling wine, house wines, local beers, soft drinks, chilled juices and water



Eric Berrigaud is introducing spectacular seafood selections such as Caviar, Canadian Lobster Truffle, French Oysters Fines de Claire, and Blue River Prawns. Indulge in a 6-course dinner in an intimate atmosphere, overlooking Sala Lake. Our Culinary Director invites you for a voyage of senses through a palette of flavours and techniques to sublime the freshest ingredients selected.

Diego Dimarques, our guitarist will play live music to celebrate this Magnifique night in a festive atmosphere!

#### 120 USD per person

Inclusive of one glass of Champagne upon arrival



A rich offering will be laid out for you to experience flavors from around the world and to enjoy live cooking stations, French Oysters Fines de Claire, Salmon Gravlax, Mekong River Lobster, Duck Foie Gras, Beef Wellington, the traditional Roasted Christmas Turkey and free-flow of Prosecco.

A beautiful lunch with Live band awaits you to celebrate the Festive Season with your loved ones!

## 85 USD per person for buffet only 95 USD per person

Inclusive of free flow of sparkling wine, house wines, local beers, soft drinks, chilled juices and water



Get ready for a truly memorable setting to celebrate New Year's Eve dinner offering Australian Beef Rib Eye, Australian Sirloin Beef, Australian Lamb Shoulder, French Oysters Fines de Claire, Mekong River Lobster, Salmon Gravlax and an extensive selection of Sweet Temptations.

The Famous **Cambodian Phare Circus** will perform during this beautiful night, to offer you a moment to remember!

Countdown to 2024 and dance by the pool!

**Dress Code: Festive Attire** 

180 USD per person

Inclusive a glass of Champagne for welcome and free flow of beers, soft drinks and water



Oyster Bar - Fines de Claire - 3 USD/1 pc

Dom Petroff - Caviar Ossetra - 120 USD/ 30 gr

Caviar Baeri - Vintage Sturia - 260 USD/50 gr

Caviar Baeri Classic - 62 USD/15 gr

### Roasted Stewed X'mas Whole Turkey (around 6 Kg) - 140 USD/1 pc

Available only on 24th and 25th of December, book at least 1 week in advance

Fromagerie Beillevaire Cheeses - 35 USD

#### Hazelnut Cream or Chocolate Log Cake - 30 USD/ 1kg

Available only on 24th and 25th of December, book at least 3 days in advance

## Galette des Rois "King Cake" - 25 USD

Available from 01/01/2024 - 15/01/2024, book at least 2 days in advance

