

GRAND FESTIVE DINNER EXPERIENCE

Celebrate New Year's Eve at Bangsak Beach with roasts, seafood, and Thai favorites, paired with live bands, dazzling performances, and a midnight countdown to fireworks over the ocean

6:30 PM onwards Wednesday, 31 December 2025

THB 6,000 NET PER PERSON

Inclusive of free-flow soft drinks

THB 8,000 NET PER PERSON

Unclusive of 3 hours of free-flow drinks

Reserve at Green Mango Restaurant Tel: +66 (0)76 490 998 | Email: hb130-fb@accor.com



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Inclusive of free-flow soft drinks

WELCOME TAPAS

Mini Thai Fish Cakes with Kaffir Lime | Mini Fresh Spring Rolls with Grilled Angus Beef Salad Betel Leaf with Roasted Coconut, Peanut, Lime and Tamarine palm sugar (Miang Kham), Mini Chicken Satay Skewers with Macadamia-Peanut Sauce

YUM YUM SALAD LIVE STATION

Green Papaya Salad with Crispy Soft-shell Crab | Grilled Wagyu Beef Salad with Mint Roasted Rice and Chili Pomelo, Poached Tiger Prawns, Coconut-chili Dressing & Soft-boiled Egg Roasted Coconut, Phuket Pineapple and betal leaf (Phangnga-style)

SEAFOOD ON ICE & OYSTER BAR

Bangsak River Prawns | Fin de Clair Oysters | Alaskan King Crab Legs | New Zealand Green-lipped Mussels

Condiments: Spicy Lime Dip, Mignonette, Tabasco, Chili Paste, Crispy Shallots, Garlic, Lime Wedges

AUTHENTIC THAI FLAVORS

Tom Yum Goong Maprow Orn | Khao Soi Gai | Massaman Wagyu Cheek Curry Moo Hong | Goong Sauce Ma Kham | Phad Phak Ruam | Khao Souy

PAD THAI LIVE STATION

Rice noodles wok-fried in tamarind sauce with tofu and your choice of:

Fried tiger prawns, Lobster medallions, Organic tofu & vegetables

Condiment: Line, Chili flake, Peanut, Chive, Bean sprout

CARVING STATION

Takuapa-style Crispy Pork Belly with Thai Herb Crust | Baked Andaman Seabass with Lemongrass, Turmaric and Kaffir lime Rosemary-basted New Zealand Lamb Leg with Thai Basil Jus | Sous-vide Australian Tomahawk Sauce: Green peppercorn, Red Wine Jus, Peanut Satay, Thai Gravy, Chili Tamarind, Mustard, Mango Salsa

BBQ GRILL LIVE STATION

Phangnga Lobster | Jumbo Andaman Prawns | Giant Moonlight Squid Australian Wagyu Flank Steak| Free-range Chicken thigh | Premium Sausage

Sauces: Thai Seafood Dip, Red Wine Jus, Garlic Butter, Roasted Chili, Tamarind Glaze, Green Peppercorn

Side Dishes: Garlic & Rosemery Roasted Potatoes, Truffle Ratatouille, Penne au Gartin with Four Cheeses, Grilled Corn on the Cob with Herb Butter,
Grilled Asparagus with Lemon Zest

DESSERT & ICE CREAM LIVE STATION

House-made Coconut Ice Cream with Condiments | Mango Sticky Rice
Mini Thai Crème Brûlée with Pandan & Lemongrass

Grand Thai Sweet Selection: Thong Yod, Foi Thong, Khanom Chan, Luk Chup,
Imported Chesse Board with Tropicl Fruits, Honeycomb and Nuts,

Seasonal Tropical Fruit Platter

GRAND MERCURE

KHAO LAK BANGSAK

