

# Miami Glam New Year's Eve Dinner

Wednesday 31<sup>st</sup> December | 6.30 - 10pm @ The Beach Club Restaurant

Adults @ THB 2,750 net

Add THB 1,000 net for Free-flow Selected Cocktails, House Wine, Local Beer & Soft Drinks

Kids (7-12 years) @ THB 900 net | Kids under 7 years eat for free

## SALADS

### Caramelized Scallops

with Coconut Curry Sauce and Mango Salsa

### Roma Tomato, Burrata & Parma Ham

### Beef Carpaccio

Extra Virgin Olive Oil & Parmesan

### Sesame Seared Tuna

with Rocket & Citrus

### Shredded Chicken

with Cabbage & Almond Dressing

### Fusillo, Pesto & Sundried

### Tomato Salad with Salmon

### Selection of Dips & Flat Breads

## COLD CUTS & CHEESE

### Selection of Cheeses

Tomme de Savoie / Manchego / Camembert  
Tete de Moine / Comte & Fourme d'ambert

### Selection of Cold Cuts

Bresaola / Cooked Ham / Salamis  
Smoked Chicken Breast & Terrine

### House Made Bread Station

Pretzels, Baguette, Ciabatta

## SEAFOOD ON ICE

### Tiger Prawns

### Blue Crab

### Marinated Salmon with Beetroot

### French Fine de Claire Oysters No.4

### New Zealand Green Lip Mussel

## JAPANESE CORNER

### Selection of Sushi, Sashimi & Nigiri

### Live Station Whole Yellow Fin Tuna

## SOUPS

### Shellfish bisque

with Prawn Ravioli and Garlic Croutons

### Chicken laksa

with Glass Noodle with Sprout, Lime and Chilli

## SEAFOOD BBQ

### River Prawns / Rock Lobster / Squid

### Blue Crab / Green lip Mussel

### Sea Snails

## CARVING STATION

### Trinity of Beef: Rib Eye M5 /

### Wagyu Flank / OP Rib

### Slow Cooked Lamb Leg

### Teriyaki Glazed Salmon Fillet

### Hong Kong Style Roasted Duck

### Crispy Pork Belly

### Condiments

Red wine gravy / Beer sauce / Chimichurri /  
Hoisin-plum sauce / Wholegrain mustard /  
Dijon mustard / English hot mustard

## HOT DISHES

### Braised beef brisket

with Butternut Squash & Red Wine

### Bacon wrapped pork tenderloin

with Mushroom & Truffle Sauce

### Grilled Chicken Breast

with Sundried Tomato Cream

### Green Beans

with Almonds and Citrus

### Sauteed broccolini

with Garlic and Lemon

### Potato Gratin

with Parmesan Crust

## LIVE STATION

### Risotto Station

Truffle and Mushroom  
Saffron Seafood

## THAI STATION

### Thai Red Curry

Basil & Coconut Mussels

### Grilled Chicken Skewers

with Lime, Shallot and Curry Powder

### Spicy Pork Neck Salad

with Flat Leaf Parsley and Tomato

### Lemongrass & Chili Salmon Cakes

## THAI SALADS

### Seabass

Green Mango, Chili, Garlic & Onion Salad

### Grilled prawns

Red cabbage, Thai Herbs, Chili,  
Tamarind Salad Dressing

### Squid

Cherry Tomatoes, Basil, Fresh Chili & Garlic

### Thai Pork Salad

with Vermicelli Noodle

## THAI DISHES

### Penang Curry

with Slow Cooked Pork

### Wok Fried Blue Crab

in Curry Powder

### Steamed Sea Bass

in Lime & Garlic Sauce

### Crab Meat Fried Rice

### Steamed Rice

## SWEETS

### Strawberry Tower

### Passion Fruit Cheesecake

### Caramel Chocolate Slice

### Strawberry Trifle

### Pistachio Mousse

### Apple Tarte Tatin

### Chocolate Terrine Marinated

### Fruit Salad

### Pavlova Fresh Fruits

### Black Forest Cake

### Pistachio Baklava

### Live Station Churros

with Condiments

### Selection of Ice Cream

with Multiple Condiments



Prices are net and quoted in Thai Baht.