

CHRISTMAS

12.30 PM - 3.30 PM | 25TH DECEMBER 2024 AT SAILS RESTAURANT

- 6 12 YEARS 50% OFF Below 6 year Free
- 20% OFF EARLY BIRD BOOKING Before 15th December 2024
- 15% DISCOUNT FOR ACCOR PLUS MEMBERS
 After 15th December 2024

ENTERTAINMENT:























BOOK NOW! 076 396 433 FOR RESERVATIONS & INQUIRIES, PLEASE CONTACT: SASITHORN.SAE-KOR@ACCOR.COM







CHRISTMAS

Chilled Seafood with Ice Carving Display Fin De Clair Oysters, Shrimp Cocktail, Black mussels,

Baby Scallops, Chilled Slipper Lobsters *Assorted sauces and Condiments

Soup Terrines

Lobster Bisque with Cognac Spotted Prawn Congee with Cured Egg

Locally Farmed Fare

Organic Salad Bar with Garden Vegetables, Nuts, Seeds, Crumbled Cheeses assorted Vinaigrettes

Mediterranean Vegetable Salad with Crumbled Feta Cheese & Red Wine Vinaigrette

- Caser Salad Station with Tuscan white Anchovies
- Marinated Fruit Salad with Vanilla Citron Syrup
 - Foie Gras Terrine with Cranberry Jam
 - Burrata with Heirloom Tomatoes

Mezze

Hummus

International Cheese Display

French Italian & Spanish Cheeses, Dried Fruits, Nuts & Preserves

Charcuterie and Ham Display

Marinated Olives, Grilled Baby Artichokes,

Tropical Fruit Display

with Carved Melons and Berry Infused Yoghurt Parfaits

Artisanal Breads Selection

Baked Focaccias, Ciabattas, Holiday Breads, Assorted Flavored Rolls, Grassini, Assorted Butters, Spreads & Jams, Fresh Boston Cream Filled Doughnuts, Sweet and savory Filled Croissant

Signature Egg & Seafood Omelet Station

Scottish Salmon Sashimi, BBQ Eel Rolls

Assorted Dim Sum & Sauce Station

Chickpeas, Tahini, Lemon, Baby Tomatoes Muhammara
 A Mash Blended from Crushed Walnuts,
 Capsicum, Pomegranate and Olive Oil Lebneh
Fresh Made Whole Milk Yoghurt
with Garden Vegetables and Pita Piquillo Peppers and Manchego Cheese Phuket's Finest Tropical Fruit Selection Octopus, Crumbled Blue Crab, Lobster, Tiger Prawn Live Sushi & Sashimi Station
Live California Rolls, Thinly Sliced Yellow Fin Tuna, Pork, Shrimp, And Steamed Buns Please let us know if you have any allergies or dietary requirements.





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Live Carving
Ocean Trout Kubiak in Puff Pastry with Egg & Spinach
Thailand's Own Slow Roasted Kunne Farms Prime Rib Red Wine Reductional and Dijon Crème Fraiche Traditional Turkey with Corn Bread Stuffing & Gravy

Porchetta with Barolo Gravy

Live Pasta

Spicy Arrabiata, Pomodoro & Basil Pesto, 5 handmade Fresh Pastas, Italian Sausages, Baby Clams & Garden Vegetables.

Indian Cuisine

- Maharashtrian Curry
 - Baingan BhartaChicken Biryani
- Nan from The Tandoori

Chicken Shawarma Station

Wraps, Pita, Tzatziki Sauce

Breakfast Meat Selection

Smoked Bacon, Beef Sausage, Phuket Pork Sausage, Maple Cured Ham

Live Grilling

- Hickory BBQ Chicken Legs
- Australian Beef Tenderloin Medallions
 - Grilled Ahi Tuna Steak
 - Italian Sausage
 - Grilled New Zealand Lamb Chops
 - Charred Pork Ribs
 - Cold Water Ocean Trout Fillet

Additional Entrée & Sides

- Under Lights Classic Egg Benedict with Cured Ham & Hollandaise
 - Seafood Fried Rice
 - Shanghai Fried Vegetable Noodles
 - Grilled Asparagus with Heirloom Tomato
 - Crispy Duck Confit with Fresh Berries
 - Kae Phad Phed Wok Fried Lamb with Dried Curry Sauce
 - Phad Se-Eiw Fried Noodles with Andaman Prawn
 - Pla Nung Se- Eiw Steam Grouper with Soya Sauce
 - Shrimp & Chicken Pad Thai with Tamarind & Peanuts
 - Steamed Baby Vegetables with Miso
 - Steamed Rice

Desserts

- Ice Cream station
 - Panettone
 - Fruit Cake
- Classic Stollen
- Christmas Strudel
- Christmas Pudding
- Buche De Noel
- Black Forest Cake
- White Chocolate Mousse
 - Sacher Torte
 - Linzer Tart
- Spiced Thocolate Truffles
- Croquembouche Christmas Tree