

490 es: Free Flow Sparkling Wine,

2 White Wines, 1 Rose Wine, 2 Red Wines,

- 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



BOOK NOW!

076 396 433

FOR RESERVATIONS & INQUIRIES, PLEASE CONTACT: SASITHORN.SAE-KOR@ACCOR.COM













31ST DECEMBER 2024 | 7.00 PM - 12.30 AM | AT SEAFARER POOL

4,490 THE PER ADULT Includes: Soft Drinks, Juice & Mockroils Includes: Free Flow Sparking Kime, 2 Working, 2 Red Wrines, 2 Cockroils, Drought Local Base, Soft Drinks & Juice

CHILLED SEAFOOD

Snow Crab Legs, Andaman Prawns, Black mussels, Baby Scallops, Swimming Crab, Baby Clams, Sea Snails, Baby Octopus, Caviar & Assorted Sauces & Condiments.

LIVE OPENING

Fin De Clair Oyster Station, Lemon, Cocktail, Mignonette

SUSHI BOAT

Assorted Sushi, Negeri, & Sashimi on Ice Wasabi, Soy & Pickled Ginger

CHILLED SEASONAL FARE

- Organic Salad Bar with Garden Vegetables, Nuts, Seeds, Crumbled Cheeses Assorted Vinaigrettes
- Thai Dried Shrimp Salad
- Green Papaya Salad
- Yum Talay Thai Seafood Salad

TROPICAL FRUIT

Phuket's Tropical Fruit Selection with Carved Melons

INTERNATIONAL CHEESE DISPLAY

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

CARVED SPANISH SERRANO HAM STATION

Marinated Olives, Grilled Baby Artichokes, Piquillo Peppers & Manchego Cheese

ARTISANAL BREADS SELECTION

Baked Focaccias, Ciabattas, Holiday Breads, Assorted Flavored Rolls, Grassini, Assorted Butter, Spreads, Hummus & Toasted Pita Chips

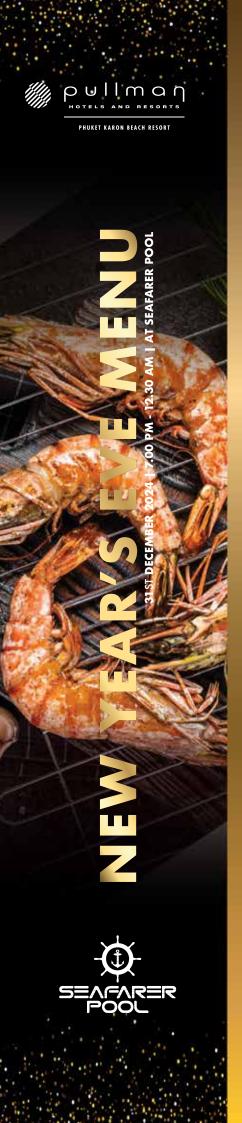
CARVING

- Whole Roasted Khun ta Farms Prime Rib with Cabernet Reduction
- Roasted Honey Baked Ham with Pineapple Glace
- Ocean Trout Kubiak in Puff Pastry Kafir Lime & Greek Yoghurt
- Roasted Porchetta with Barolo Gravy
- Roasted Garlic Mashed Potatoes
- Steamed organic vegetable
- Green Bean Casserole

TRADITIONAL THAI

- Gai Thod Nam Pla Deep Fried Chicken with Fish Sauce
- Massaman Gai Massaman Curry with Chicken and Potatoes
- Moo Hoong Braised Iberico Pork Belly in the Style of Phuket
- Geang Khiew Whan Phak Organic Thai Vegetable in Green Curry
- Phad Pak Ruam Stir-Fried Mixed Vegetable in Oyster Sauce
- Kao Suay Steamed Jasmine Rice
- Pla Rad Prik Deep-Fried Thai Snapper Fillet with Chili Sauce
- Phad Mee Hoon Fried Noodle with Seafood
- Pla Nung Ma-Now Steam Sea Bass with Lime and Chili Sauce
- *Live Cooking: Pad Thai Stir-Fried Noodle with Tamarind, Bean Sprouts & Peanuts

Please let us know if you have any allergies or dietary requirements



31ST DECEMBER 2024 | 7.00 PM - 12.30 AM | AT SEAFARER POOL

4,490 THB

5,490 THB PER ADULT

DIM SUM STEAMER STATION

- Pork Shumai
- Steamed Char Siu Bao
- Prawn Shumai
- Steamed Custard Buns

CHINESE & KOREAN

- Carved Crispy Duck with Moo Sho Pan Cakes & Hoisin
- Sautéed Morning Glory with Sesame & Garlic
- Vegetable Fried Rice
- Korean Style Fried Chicken
- Tteokbokki
- Kimchi

INDIAN

- Chilled Curd Rice
- Gobi Manchurian
- Butter Chicken
- Naan from the Tandoori
- Dom Aloo
- Dahl
- Lamb Rogan Josh

FROM THE BBQ

- Grilled black Tiger prawns
- Grilled Rock Lobsters
- Andaman Seabass Fillet
- Trout Fillet
- Grilled New Zealand Lamb Chops
 *International Sauce Station
- Blue River Prawn
- Grilled Phuket Squid with Satay Sauce
- Baby Scallops in the Shell
- Grilled Australian beef Medallions

LIVE PASTA STATION

Spicy Arrabiata, Pomodoro & Basil Pesto, Italian Sausages, Baby Clams & Garden Vegetables

KIDS BUFFET

- Spaghetti Bolognese
- Breaded Chicken tenders with BBQ Sauce
- Steamed vegetable Dumpling
- Vegetable Fried Rice
- Shrimp & Chicken Pad Thai

ALL WHITE THEME

- Ice Cream Carte
- Carmel Pop Corn
- Large Lolli Pops
- Jelly Bellies in Jars
- Lots of Prepared Candy
- White Chocolate Fountain
- Strawberry Mousse Cake
- Chocolate Fountain
- Pastel Macaroons

- Cotton Candy Machine
- Pastel Cup Cakes
- Small Lolli Pops
- Carmel Apples
- Assorted Cheesecake
- Chocolate Ganache Cakes
- Tropical Fruit Yoghurt Tart
- Assorted Cream Puffs

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