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PHUKET KARON BEACH RESORT



Entertainment:



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- 6 12 YEARS 50% OFF
- 20% OFF EARLY BIRD BOOKING & pre-payment before 15th December 2025
- 10% OFF FOR ACCORPLUS From 15th December 2025

2,990 THB PER ADULT

Soft Drinks, Juices & Mocktails

Free-flow for 3 hours : Sparkling wines, White wines, Red wines, Rosé wine, Cocktails, Draft local beer, Soft drinks & Juices (last order 9:30 PM)

let's Fat, Drink and Be Merry Christmas!













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



Christmas Eve Celebration (Merchant Lagoon Lawn)

Chilled Seafood

Chilled Snow Crab Legs, Fin De Clair Oysters, Shrimp Cocktail, Black Mussels, Baby Scallops, Chilled Slipper Lobsters
*Assorted Sauces and Condiments

Chilled Seasonal Fare

- Kale & Cranberries Salad with Fete and Ginger Vinaigrette
- Organic Salad Bar with Garden Vegetables,
 Nuts, Seeds, Crumbled Cheeses Assorted Vinaigrettes
- Individual Crudites with Avocado Crème Fraiche
- Caser Salad Station with Grilled Tiger Prawns & Air Cured Beef Tenderloin

Pullman Salad Bar

Three Types of Baby Lettuce, Carrots, Cucumber, Baby Tomato, Olives, Crumbled Fete Cheese, Boiled Eggs, Crumbled Blue Cheese Italian Vinaigrette, Ranch dressing, Green Goddess Dressing, 1000 Island Dressing

Tropical Fruit Display

Phuket's Finest Tropical Fruit Selection with Carved Melons and Berry Infused Yoghurt Parfaits

International Cheese Display

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

Carved Spanish Serrano Ham Station

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

Artisanal Breads Selection

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

Carving & Sides

- Long Bone Tomahawk Crown Roast with Cabernet Demi-Glace
- Roasted Honey Baked Ham with Polynesian Sauce
- Traditional Roasted Turkey with Giblet Gravy
- Carved Peking Duck with Traditional Pancakes
- Cornbread Stuffing
- Roasted Garlic Mashed Potatoes
- Sauteed Brussels Sprout

Celebrated in The Middle East

- Dolmas (Grape Leaves with Rice)
- Carved Chicken Shawarma Pita and Accourrements
- Carved Leg of Lamb
- Mesa'a'ah
- Baklava

Thai Traditional

- Kae Phad Phed Wok Fried Lamb with Dried Curry Sauce
- Phad Se-Eiw Fried Noodle with Prawn
- Pla Nung Se- Eiw Steam Fish with Soya Sauce
- Massaman Gai Massaman Curry with Chicken and Potatoes
- Moo Hoong (Braised Iberico Pork Belly in The Style of Phuket)
- Phad Pak Ruam (Stir-Fried Mixed Vegetable in Oyster Sauce)
- Kao Suay (Steamed Jasmine Rice)

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



Christmas Eve Celebration (Mew 6.30 PM - 10.00 PM | 24TH DECEMBER 2025 AT LAGOON LAWN)

Pan Asian Celebration

- Steamed Assorted Dim Sum with Sauce Station
- Naan From the Tandoori
- Curd Rice
- Dom Aloo
- Butter Chicken
- Bombay Biryani
- Palak Dal

Thai Seafood BBQ

- Grilled Black Tiger Prawns
- Grilled Squid with Satay Sauce
- Cold Water Ocean Trout Fillet
- Slipper Lobster
- Baby Scallops in The Shell
- Andaman Oysters
- Baby Octopus

Live Pasta Station

Spicy Arrabiata, Pomodoro & Basil Pesto, 5 pastas, Italian Sausages, Baby Clams & Garden Vegetables, and Grana Padano

Kids Buffet

- Spinach & Cheese Ravioli
- Beef & Cheddar Sliders
- Steamed Seabass & Rice
- Breaded Chicken tenders with BBQ sauce
- Traditional Chicken and Shrimp Pad Thai
- Cotton Candy

Sweetest Celebration

- Stollen Bread
- Traditional Panettone
- Christmas Pudding
- Buche De Noel
- Black Forest Cake
- Raspberry white Chocolate Mousse
- Assorted Christmas Cookies
- Mistletoe Pavlova
- Sour Cherry Trifle
- Sacher Torte
- Linzer Tart
- Spiced Chocolate Truffles
- Croquembouche Christmas Tree
- Chocolate Fountains with Assort Condiment

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