



Chinese New Year Gala Dinner

Food menu

SEAFOOD ON ICE

Tiger prawns, green mussels, oyster, blue crab, Krabi clams
cocktail sauce, thousand island sauce, chili sauce, lemon wedges

CHINESE SALAD

White and black mushroom salad with soy and coriander vinaigrette
weet and sour crispy Tofu with grilled vegetables
Egg noodle salad with shredded chicken, peanuts and sweet chili sauce
Mixed fruit salad with spicy dressing
Chinese steamed eggplant salad
Five spice grilled beef salad, cucumber, cherry tomato and fresh chili sauce

SALAD BAR

Lettuce

Romaine / rocket / green oak / red coral / red oak / Iceberg / radicchio

Dressing

Caesar / Italian / lemon vinaigrette / balsamic/ French

Condiments

Corn / cherry tomatoes / black olives / green olives / tricolor peppers
shredded carrot / croutons / red onion / jalapeno / baby red radish / homemade pickles

DIM SUM / DEEP-FRIED

Shrimp ShuMai

Pork ShuMai

Shrimp Har Gao

BBQ pork bun

Deep fried vegetable spring roll

Crispy chicken wonton

Prawn cake

Condiments: Light soya sauce, black vinegar, chili soya sauce, sweet chili sauce

S O F I T E L

KRABI PHOKEETHRA



Food menu

CARVING STATION

Hong Kong style roasted duck
Char siew roasted pork
Roast leg of lamb au jus

HOT DISHES

Steamed fish with superior soya sauce
Hong shao pork braised with quail eggs
Mix seafood Chinese pot
Stir fried beef with celery and bok choy
Kung Pao chicken
Ma Po tofu
Steamed broccoli, braised cabbage and mushrooms with fried garlic
Drunken prawn
Sautéed mix vegetables with oyster sauce
Vegetable chow mein
XO seafood fried rice
Steamed jasmine rice

DESSERTS

Mandarin cheese cake
Chinese mango tapioca pudding
Coconut lychee crème caramel
Green tea matcha entremet
Red bean velvet gateaux
Chocolate oolong brownie
Rice ball in coconut milk
Pandan kuih lapis
Fresh fruit platter
Ice cream station

Live station: Mango crepe

Fresh fruit platter