

2021

NEW YEAR'S EVE DINNER BUFFET MENU

APPETIZER, SALAD AND SOUP

Prawn and Seafood Cocktail in Mango Avocado Sauce

Smoked Fish Platter

Home Made Gravlox

Homemade Chicken Liver Pate

LIVE STATION:

Mixed Vegetable Tempura

Wasabi Calamari Head Tempura

MIXED ANTIPASTO

Antipasto platter, Parma Ham, Smoked Pork Ham, Salami, Mortadella, Grilled Mediterranean Vegetables, Extra Virgin Olive Oil and Roasted Pine Nuts

CHEESE STATION

International Selection of Cheeses with Homemade Blackberry-Onion Jam, Dried Fruits, Nuts and Cheese Crackers

ASSORTED SUSHI AND MAKI ROLLS

SEAFOOD STATION

Prawns, Crab, Mussels and Pickled Sardines

SALAD BAR

Tomato and Buffalo Mozzarella Salad

Basil Pesto and Roasted Pine Nuts

Pasta Salad

Rustic Potato Salad

Mixed Bean, Pumpkin, Anchovies, Roasted Garlic,

Rocket Salad

Caesar Salad

SELECTION OF GARDEN GREEN:

Rocket, Iceberg, Romaine, Oak Leaf, Radicchio, Butter Head and Condiments

SOUP AND BREAD STATION

Beef Goulash Soup

Freshly Baked Bread Rolls

CARVING STATION

Roasted Turkey

Roasted Marinated Lamb Leg in Herb Garlic Crust

Cajun Spiced Beef Striploin

Turmeric Roasted Chicken

Crispy Pork

GRILLED ITEMS

Calamari Skewers, Marinated Prawns, Fish filet, Beef Rump Steak, Marinated Chicken in Soya Garlic, Assorted Sate Beef Lamb, Chicken, Pork, Marinated BBQ Pork Ribs, Assorted Sausage

MAIN COURSE

Grilled Pork Tenderloin Medallion Stroganoff Style

Steamed Asparagus, Cherry Tomatoes with Grilled

Mushrooms and Parmesan Crust

Potato Gratin with Truffle Oils

PASTA STATION

Gnocchi, Spaghetti, Penne, Ravioli with Assorted Sauces

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NEW YEAR'S EVE DINNER BUFFET MENU

THAI STYLE BUFFET CORNER

SALAD AND APPETIZER

Poh Pia Sod – Fresh Phuketian Spring Roll

Yum Pak Kood – Southern Edible Fern Salad

Yum Ma Phrao Khua – Phuketian Roasted Coconut Salad, Betel Leaves, Pineapple

Nam Tok Nuea – Northeast Char Grilled Spicy Beef Tenderloin Salad

Yum Talay – Thai Style Seafood Salad

Salad Khaek – Southern Style Grilled Chicken, Tofu, Cucumber

Buea Tod – Crunchy Phuket Prawns with Betel Leave

THAI SOUP & CURRY

Tom Som Pla – Phuketian Sour Fish Soup, Ginger and Celery

Kaeng Phoo Bai Cha Phloo – Phuket Crab Curry with Vermicelli Noodles and Panwa Vegetable

Kaeng Som Pla Sapparot – Southern Fish Curry with Phuket Pineapple

Pha Naeng Nuea Yang – Panwa Braised Beef in Pha Naeng Curry Sauce

AUTHENTIC SOUTHERN DISHES

Moo Hong – Phuketian Braised Pork Belly

Pad Pak Miang Kung Siap – Wok Fried Edible Leaves, Egg, Oyster Sauce and Dried Shrimp

DESSERT SELECTION

Variety of Seasonal Fresh Fruits

Whole Fruit Display

Festive Yule Log

Festive pudding

Assorted Festive Cookies

Assorted Fresh Mini Fruit Tartlet

Rainbow Macaroons

Black Forest Gateaux

Marble Cheesecake

Ice Cream Display with Condiments

Pancake Station with Condiments

Organic Farm Ginger Crème Brûlée

Khao Niao Mamuang – Yellow Mango Sticky Rice and Coconut Cream

Grand Selection of Thai Festivity Desserts

Panwa Mango Cheesecake

AQUA
RESTAURANT