

Christmas

CELEBRATION

TRADITIONAL X-MAS EVE BUFFET MENU

APPETIZER, SALAD AND SOUP

Cold Cut Platter
Asian Marinated Seared Tuna Served with Mango
Relish

Smoked Seafood Mousse with Salmon Roe
Home Made Graved Lax

MIXED ANTIPASTO

Antipasto platter, Parma Ham, Smoked Pork Ham and
Salami

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 Seafood Pate

SOUP AND BREAD STATION

Seafood Bisque with Cognac

SALAD BAR

Smoked Chicken and Avocado Salad
Pasta Salad
Rustic Potato Salad
Grilled Seafood Salad
Caesar Salad

SELECTION OF GARDEN GREEN:

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

CARVING STATION

Roasted Turkey
Roasted Ham Leg & Crispy Pork
Roasted Marinated Lamb Leg in Herb Garlic Crust

GRILLED ITEMS

Calamari Skewers, Fish Filets, Phuket Prawns, Beef Kebab,
Beef Rump Steak, Marinated Chicken in Soya garlic, Assorted
Sate Beef, Chicken, Pork & Lamb, Marinated Pork Ribs in
Mustard Herb Crust and Assorted Sausage

AQUA
RESTAURANT

Christmas

CELEBRATION

TRADITIONAL X-MAS EVE BUFFET MENU

THAI STYLE BUFFET CORNER

APPETIZER

Kai Yang Isarn

Tod Man Pla Phuket – Crunchy Phuket Fish Cakes

Poh Pia Pak Sod – Fresh Vegetable Spring Roll, Thai Herbs

SALAD

Yum Pak Kood – Southern Edible Fern Salad

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

Yum Talay – Thai Style Seafood Salad

THAI SOUP & CURRY

Bak Kut Teh – Phuketian Pork Rib Soup, Shitake Mushroom and Spices

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

Massaman Nuea – 3 Hour's Braised Beef in Massaman Curry Sauce

AUTHENTIC SOUTHERN DISHES

Moo Hong – Phuketian braised Pork belly

Pad Pak Ruam – Wok Fried Market Vegetable with Oyster Sauce

DESSERT SELECTION

Variety of Seasonal Fresh Fruits

Christmas Stollen

Christmas Yule Log

Christmas pudding

Christmas Cookie

French Pastries

Fresh Mini Fruit Tartlet

Black Forest Gateaux

Marble Cheese Cake

Ice Cream

Pancake Station

Organic Farm Pandan Crème Brulee

Khao Niao Mamuang

AQUA
RESTAURANT



Christmas

CELEBRATION

CHRISTMAS EVE DINNER 4 COURSE SET MENU

APPETIZER

YUM FOIE GRAS

Seared Foie Gras, Green Mango & Apple 'Yum' Salad with Spicy Tamarind Sauce

MEE HUN KAENG PHOO

Authentic Phuket Crab Curry with Vermicelli Noodles and Edible Vegetable

SOUP

(with selection choices of)

KHA MOO TOM BAI CHAMUANG

Boiled Spicy Pork Leg Soup with Chamuang Leaves Lemongrass, Shallots Galangal

KAI TOM KHAMIN

Chicken Wing Soup with Lemongrass, Turmeric, Shallots Lime Leaves

MAIN COURSE

(with selection choices of)

PLA KAPHONG KAO NUENG SI-IO

Steamed Whole White Snapper, Light Soya Sauce, Shitake Mushrooms, Bok Choy

PHA NAENG NUEA

Char Grilled Australian Beef Loin, 'Pha Naeng' Curry, Curry Mash Potato

DESSERT

Christmas Plate, Yellow Mango, Sweet Sticky Rice, Coconut Cream, Cold Sweet Coconut Soup, Crispy Water Chestnut

SOFT DRINKS, JUICES, DRINKING WATER, THAI COFFEE & TEA


Tamarind
Authentic Thai Cuisine

Christmas

CELEBRATION

CHRISTMAS BRUNCH MENU

25 DECEMBER 2020

SEAFOOD ON ICE

Andaman prawn, blue crabs and blue mussels

LIVE STATION

Prosciutto with melon, pizza, Caesar salad, bagel & salmon bar, hot pasta, mezze, antipasti, salad, Parma ham, smoked chicken, smoked fish, smoked salmon and Panini, Pasta

VEGAN ONLY STATION

Hummus, Baba ghanouj, Tzatziki with Grilled Pita, Moroccan Tabbouleh salad, broccoli, cauliflower couscous and vegetable roll

CHEESE BAR

Selection of gourmet European cheese

LIVE THAI SALAD CORNER

Som Tum, Yum Kho Moo Yang, Yum Kai Yo, Spicy Seafood Salad, Spicy Chicken Sausage Salad, Grilled Beef Salad with Vegetable, Nam Tok Nuea and Nam Tok Moo

WOK FRIED NOODLES & RICE STATION

Pad Thai Pak (Vegan) and Pad Si-io

TOKYO CHRONICLES

Sushi & Sashimi

HOT LIVE STATION

Seafood BBQ, meat BBQ and vegan BBQ

CARVING STATION

Homemade Roasted Pork Leg & Belly, Roasted Beef Striploin

JUNIOR LIVE STATION

Beef Sliders, Mini Hot Dog, Fried Calamari, Chicken Nuggets, Country Fries, Vegetable Crudit 

DESSERT

Whole Fruits & Sliced Fruits Life Station, Selection of Ice Creams and Gelato, Pancake & Waffle Station

DRINK BAR

Flavored Waters, Iced Teas, Coffee Lassi



Edge Beach Club
BY PULLMAN PHUKET PARTNER

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

2021

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

2021

NYE DINNER 6 COURSE SET MENU

ARRIVAL

One Tamarind Chalong Bay Cocktail or Mocktail

APPETIZER

Oyster Thai Style with Condiments

King Prawns 'Satay'

YUM SA RAI

Panwa Seaweed Salad

SOUP

TOM KHA KUNG

Hot and Sour Rock Lobster Coconut Soup, Galangal & Mushroom

WARM APPETIZER

CHAK-KA-CHAN TALAY TOD

Crispy Sand Crab in Fried Style

SHERBET

Tamarind Sherbet with Salt and Chili

MAIN COURSE

MOO HONG

Phuketian Slow Cooked Organic Farm Reared Pork Belly, Dark Soya Sauce, Coriander Root, Star Anise

KAENG PHOO BAI CHA PHLOO

Phuket Crab Curry with Vermicelli Noodles and Panwa Vegetable

PAD PAK MIANG KUNG SIAP

Wok Sautéed 'Miang' Leaves, Scrambled Organic Free-Range Egg, Crispy Shrimp

DESSERT

KHAO NIAO DURIAN & DURIAN PHAO

Durian Crème Brûlée, Coconut Glutinous Rice, Durian Cream

SOFT DRINKS, JUICES, DRINKING WATER, THAI COFFEE & TEA


Tamarind
Authentic Thai Cuisine

2021

COUNTDOWN PARTY DRINK PACKAGE

BY THE BEACH

PACKAGE 1 (MAX FOR 3 PEOPLE)

1 bottle of choices:

- Chamdeville Blanc de Blancs Brut
- Chamdeville Brut Rosé
- Any Kind of House Wine

Includes on Plate of Cold Canapes & Nibbles

THB2,000 net

PACKAGE 2 (MAX FOR 3 PEOPLE)

1 bottle of choices:

- Chalong Bay Rum
- Ketel One Vodka with 3 Soft Drinks

Includes on Plate of Cold Canapes & Nibbles

THB5,000 net

PACKAGE 3 (MAX FOR 10 PEOPLE)

1 bottle of choices:

- Johnnie Walker Gold Lable Reserve
- Belvedere Vodka with 6 Soft Drinks

1 bottle of choices:

- Chamdeville Blanc de Blancs Brut
- Any Kind of House Wine

Includes on Plate of Cold Canapes & Nibbles

THB7,500 net