





# Eat, Drink & Be Merry **CHRISTMAS EVE DINNER**

Our lavish dinner buffet features a wide range of international and local dishes

# WHEN

Monday 24 December 2018 - 7 pm to 10 pm

# WHERE

Lagoon pool area

#### **ENTERTAINMENT**

Live band, special gift from Santa Claus and lucky draw

# ADUITS

Buffet (food only) THB 2.499++

Buffet + Drink package\* THB 2.999++

\*including soft drinks. luices, draft beer and wine

# **CHILDREN**

Kids 10 - 16 years old\*\* THB 1.999++

Kids below 10 years old\*\* THB 999++

\*\*including soft drinks and juices

Offer including 1 welcome drink (cocktail or mocktail) per person

T&C: Full payment is required upon booking All prices are in Thai baht and subject to 10% service charge and 7% government tax

#### MENU

#### **SALADS & APPETIZERS**

Smoked Tasmanian Salmon

Salmon Roe | Blinis | Sour Cream Honey Dill Musterd Beef Tomato Salad with Grilled Eggplants & Bocconcini Mozzarella Prawns, Mango, Celery & Ginger Salad Green Lentils Salad with Quail Eggs Waldorf Salad Prawns & Rocket Caesar Salad Boulghout Thaboule Salad with Chorizo & Squid Thai Seafood Salad Grilled Beef Tenderloin Salad

### LIVE STATION

Minced Duck Salad Scallops & Salmon Coconut Milk Soup Deep Pried Tom Yam Rolls

with Smoked Chili & Fresh Mint

#### SOUP

Pumpkin Soup Parma Ham Chips | Croutons | Spring Onlon

#### **BREADS & CHEESES**

Hummus | Tapenade | Truffle Dip Selection of breads Mini Clabatta | Mini Baguette | Rye Bread Volkmbrot Bread | Multigrain Bread Selection of Cheeses Brie | Rebiochon | Tomme de Savoie | Gorgonzola Grape | Dry Pruits | Walnuts

#### IMPORTED FRENCH OYSTERS

Oyster Fine de Clair No 4

# **IAPANESE SPECIALTIES**

Salmon Trout & Hiramasa King Fish Sashimi California Roll | Salmon Avocado Roll Spicy Hiramasa | Prawns Nigiri | Salmon Nigiri

### CARVERY

Roast Turkey with Lemon, Garlic & Parsley Traditional Trimmings:

Roasted Potatoes w.Thyme | Green Peas w.Bacon

Bacon Sausages & Plum Rolls |

Brussel Sprouts w.Sage & Chestnuts

Honey & Orange Roasted Carrots | Steamed Green Asparagus

Mushrooms Sauce-Dilon Mustard-Cranberry sauce

Roasted Leg of Lamb

Whole Grain Musterd | Garlic Cream Sauce

Red Wine & Rosemary Sauce | Confit of Shallots

### **BBO**

Pork Filet Mignon | Grilled Norwegian Salmon Steak Grilled NZ Beef Striploin | Tiger Prawns

# HOT DISHES

Oven Roasted Grenaille Potatoes with Rosemary & Fleur de Sel Roasted Beef Tenderloin, Green Peppercorn Sauce Sauté Snow Peas and Presh Black Mushrooms in Oyster Sauce Tiger Prawns in Red Curry Sauce Fried Rice with Fresh Crah Mussaman Curry of Australian Beef Chuck Steamed Sea Bass with Lemon & Chili Sauce

# DESSERTS

Christmas Pudding | Panettone | Christmas Stolen | Macatons | Mini Éclair Assorted Ice Cream with Condiments | Thai Exotic Pruits | Mini Choux





















# White & Gilver

# **NEW YEAR'S EVE DINNER**

Celebrate the New Year with a delicious dinner buffet featuring a wide range of international and local dishes

# WHEN

Monday 31 December 2018 - 7 pm to 1 am

# WHERE

Lagoon pool area

# **ENTERTAINMENT**

Cabaret, magician & fire shows, DI and lucky draw

# ADULTS

Buffet (food only) THB 4,499++

Buffet + Drink package\* THB 4,999++

\*including soft drinks. luices, draft beer and wine

# **CHILDREN**

Kids 10 - 16 years old\*\* THB 1.999++

Kids below 10 years old\*\* THB 999++

\*\*including soft drinks and juices

Offer including 1 welcome drink (cocktail or mocktail) per person

T&C: Full payment is required upon booking All prices are in Thai baht and subject to 10% service charge and 7% government tax

#### MENU

#### SALADS & APPETIZERS

Tasmanian Smoked Salmon, Salmon Roe

& Condiments with Blinis

Potato Salad with Wholegrain Mustard Dressing

Smoked Salmon & Snow Beans Waldorf Salad

Boulghout Salad with Arugula Leaf & Chorizo

Prawns & Rocket Caesar Salad

Grilled Beef Tenderloin Salad with

Smoked Chili & Fresh Mint

Thai Pomelo Salad with Chicken & Coconut Dressing

Korean Kimchi | Wakame

#### LIVE STATION

Salmon & Prawns Hot & Sour Soup Minced Duck Salad

Pan-Fried Duck Foie Gras

# IMPORTED FRENCH OYSTERS

Ovster Fine de Clair No 4

# IAPANESE SPECIALTIES

Salmon Trout & Hiramasa King Pish Sashimi California Roll | Salmon Avocado Roll Spicy Hiramasa | Prawns Nigiri | Salmon Nigiri

# SOUP

Butternut Squash & Ginger Soup | Croutons

#### SELECTION OF DIM SUM

Shrimp Ha Gao | Pork Siu Mai | Pork Gyoza Black Soya Sauce | Sweet Chili Sauce | Black Vinegat

#### **BREADS & CHEESES**

Hummus | Tapenade | Truffle Dip Selection of Breads

Homemade Focaccia | Mini Clabatta | Mini Baguette

Country Bread | Volkrnbrot Bread Selection of Cheeses

Brie | Reblochon | Tomme de Savoie Valencay Goat Cheese | Gorgonzola

Grape | Green Apple | Dry Apricot & dry Figs | Walnuts

#### CARVERY

Whole Trang City Roasted Pig Marinated in Honey Pata Negra Ham on the Bone Roasted Beef Tomahawk

### BBO

Pork Filet Mignon | Black Angus Rump Steak Norwegian Salmon Steak | Tiger Prawns

#### HOT DISHES

Oven Roasted Grenailles Potatoes with Fresh Thyme Buttery Brussel Sprouts with Parsley & Bacon Black Truffle Mashed Potato Duck Breast Braised Chinese Style with Kale Grilled Tiger Prawns with Tamarind & Chili Sauce Baby Squid with Lemon Garlic & Chili Sauce Steamed Sea Bass with Soy Sauce Fried Rice with Pineapple, Seafood & Curry Powder

# DESSERTS

Opera Cake | Blue Berry Cheese Cake | Mini Éclair | Mini Choux Mini Lemon Tart | Thai Desserts Medley Assorted Ice Cream with Condiments | Thai Exotic Pruits







