

CHRISTMAS EVE DINNER BUFFET

24 December 2025 | 6:30 pm - 10:00 pm

THB 3,500++ per adult (food only) 🕴 THB 1,750++ per child (4-11 years old) (food only)

Salads & Starters

Green Garden Salad Bar

Radicchio, Fillet Iceberg, Cos Lettuce, Red Oak, Green Oak, Rocket, Cucumbers, Carrots, Capsicums, Cherry Tomatoes, Cabbages, Capers, Red Onions, Roasted Potatoes , Sweet Corns , Broccoli , Homemade Croutons , Bacon Bits &

> Dressings: Lemon Honey, Caesar, Balsamic @, Sherry Vinaigrette @, Thousand Island @, Sesame @

Cold Salads

Pasta Salad: Basil Pesto, Cherry Tomatoes, Sunflower Seeds, Homemade Ricotta Cheese 🔊 Mango & Beetroot Salad: Rocket, Balsamic, Capers, Feta Cheese @ Classic Potato Salad: Hard-Boiled Eggs, Crispy Bacon, Chives, Garlic Aioli® Caprese' Salad: Fresh Tomatoes, Buffalo Mozzarella, Basil, Balsamic, Olive oil 🔊

Caesar Salad (Live)

Romaine Lettuce with Caesar Dressing, Garlic Croutons, Crispy Bacon &, Parmesan, Grilled Chicken Breast, Smoked Salmon, Grilled Jumbo Prawns, Marinated Grilled Tofu

Hot Appetisers

Calamari with Tartar Sauce Boneless Chicken in Spicy Korean Barbecue Sauce 🕉 Prawn Cakes with Pineapple & Cucumber Relish and Sweet Chilli Peanut Sauce & Vegetable Samosa with Raita & Sweet Chilli Sauce @

Bread Selection

Selection of Homemade Bread Spicy Chilli Dip , Herb & Olive Oil Dip , Butter, Coriander Mayo

Charcuterie

Prosciutto di Parma 🕾 Chorizo ® Paris Ham 88 Marinated Smoked Salmon Chicken Bologna **Smoked Chicken Breast**

Cheese Selection

Camembert, Emmentaler, Blue Danish, Cream Cheese, Roasted Capsicums, Pickled Vegetables, Red Grapes, Pumpkin Seeds, Sunflower Seeds, Cashew Nuts, Dried Fruits, Crispy Taco Shells, Marinated Artichokes 🔊 , Sun-dried Tomatoes 🔊 , Marinated Olives 🔊 , Pearl Onions 🔊









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Poached Seafood and Freshly Shucked Oysters on Ice

Tiger Prawns Black Mussels Andaman Squids

Samui Blue Crabs

Korean Oysters

Assorted Condiments

Red Vinegar, Mignonette Sauce, Cocktail Sauce, Chipotle Aioli 🛭 , Garlic Aioli, Tabasco, Thai Seafood Sauce &, Chilli Jam &, Fried Shallots, Lemon Wedges

Soups

Butternut Squash Cream Soup with Toasted Pumpkin Seeds and Homemade Croutons 🔊 Chilled Cucumber Soup with Cucumbers, Yoghurt, Dill, Parsley, Lemon and Olive Oil 🔊

Live Carving Station

Whole Roasted Turkey with Apple and Mixed Herb Stuffing and Giblet Sauce with Cranberry Jelly Australian Rib Eye Beef Roasted with Whole Grain Mustard and Port Wine Sauce

BBQ Pork Spare Ribs & Braised Red Cabbages @

Sautéed Brussel Sprouts with Garlic and Brown Butter Sauce @

Creamy Mashed Potatoes®

Mushroom Ragout with Truffle Sauce

Live BBQ Station

Samui Blue Swimmer Crabs

Jumbo Prawns

Ocean White Snappers

Whole Sauids

New Zealand Mussels

Mini Beef Picanha

BBQ Chicken Skewers

Marinated Grilled Tofu @

Corn on the Cob @

Orinji Mushrooms @

Mixed Vegetables @

Selection of Homemade Sauces:

Garlic Mayo, BBQ &, Lemon Butter, Pepper, Spicy Seafood &, Dry Chilli &, Sweet chilli &, Lemon Butter, Fresh Lime

Pasta

Choice of Pasta: Spaghetti, Penne, Linguine Sauces: Pomodoro, Bolognese, Carbonara, Aglio Olio Toppings: Seafood, Chicken, Bacon &, Mushroom









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Hot Mains

Vegetable Ratatouille 🔊 Spinach & Cheese Au Gratin @ Braised Lamb Shoulder served with Baby Carrots and Garlic & Rosemary Jus Penne Mushroom & Truffle Cream Sauce @

Sweet Treats

Dark Chocolate Cake Mango Crème Brûlée Coconut Caramel Banoffee Verrine Passion Fruit Cheesecake

Assorted Thai Dessert 🖗

Mango Sticky Rice Bua Loy

Local Seasonal Fresh Fruits 🔊

Jintara Watermelons Phuket Pineapples Mango Nham Dok Mai Orange Sai Nham Pueng Passion Fruit Samui Banana Kai Dragon Fruit **Red Grapes** Apple