

AVANI+

Samui

NEW YEAR'S EVE DINNER BUFFET

31 December 2025 | 7:00 pm – 11:00 pm



THB 5,500++ per adult (food only)



THB 2,750++ per child (4-11 years old) (food only)

Salads & Starters

Green Garden Salad Bar

Radicchio, Fillet Iceberg, Cos Lettuce, Red Oak, Green Oak, Butter Head, Rocket, Cucumbers, Carrots, Capsicums, Cherry Tomatoes, Cabbages, Capers, Red Onions, Roasted Potatoes 🥔, Sweet Corns 🌽, Broccoli 🥦, Taro 🥕, Pumpkins 🎃, Homemade Feta, Shredded Cheddar, Quail Eggs, Garlic Croutons 🍞, Bacon Bits 🥓

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

Caesar Salad (Live)

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

Cold Selection

Caprese Salad: Buffalo Mozzarella, Marinated Tomatoes, Basil Pesto and Olive Oil 🍷

Classic Potato Salad: Chives, Garlic Aioli Dressing and Parmesan 🍷

Niçoise Salad: Seared Tuna Loin, Lettuce, Tomatoes, Olives, Red Onions, Avocado and Lemon Dressing

Roast Beef with Tonnato: Tuna Cream, Parmesan, Seaweed Rice Crackers, Jalapenos, Capers and Rocket Leaves

Spicy Seafood Salad: Samui Seafood, Tomatoes, Coriander, Onions, Mushrooms with Spicy Citrus Sauce 🌶️

Larb Hed: Mixed Mushroom Salad with Chilli Flakes, Roasted Rice Powder, Thai Herbs and Fresh Lime Juice 🍷 🌶️

Hot Appetisers

Crispy Prawns with Chipotle Aioli and Fresh Lime 🌶️

Calamari Fritti with Garlic Mayonnaise and Fresh Lime

Chicken Wonton with Shoyu and Wasabi



Pork



Vegetarian



Spicy

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Selection of Homemade Breads

Sour Dough, Multigrain, Brown Bread, Crostini, Soft Roll, Muffin
Dips & Spreads: Spicy Chilli 🌶️, Herb & Olive Oil 🌿, Butter & Jam 🍯

Charcuterie

Prosciutto di Parma 🍖
Chorizo 🍖
Salami 🍖
Mortadella with Olive 🍖
Paris Ham 🍖
Marinated Smoked Salmon
Bologna 🍖
Smoked Chicken Breast

Cheese Selection

Cheeses: Camembert, Emmentaler, Blue Danish, Parmesan, Cream Cheese
Accompaniments: Roasted Bell Peppers, Pickled Vegetables, Semi-Dried Tomatoes, Pumpkin Seeds, Sunflower Seeds, Cashew Nuts, Dried Fruits, Crispy Taco Shells, Marinated Artichokes 🌿, Sun-dried Tomatoes 🌿, Marinated Olives 🌿, Pearl Onions 🌿

Poached Seafood & Freshly Shucked Oysters on Ice

Alaskan King Crab Legs
Tiger Prawns
Black Mussels
Samui Blue Crabs
Andaman Squids
Fin de Claire Oysters
Korean Oysters
Irish Oysters

Assorted Condiments:

Mignonette Sauce, Cocktail Sauce, Chipotle Aioli 🌶️, Garlic Aioli, Tabasco, Thai Seafood Sauce 🌶️
Chilli Jam 🌶️, Fried Shallots, Lemon Wedges

Tahitian Poke' (Live station)

Fresh Fish Ceviche, Chilli, Shallots, Capers, Coconut Milk, Avocadoes, Mangoes, Cilantro, Lime, Crispy Corn Shells 🌶️

Tuna or Salmon

Assorted Sushi & Sashimi (Live station)

Sushi Rolls: California Roll, Spicy Tuna Maki, Vegetable Rainbow Roll

Nigiri: Salmon, Tuna, Octopus

Sashimi: Crab Stick, Salmon, Tuna

Condiments: Soy Sauce 🌶️, Pickled Ginger 🌶️, Wasabi 🌶️, Vegetable Kimchi 🌶️, Edamame Beans 🌶️

🍖 Pork

🌿 Vegetarian

🌶️ Spicy

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Soups

Mushroom Soup 🍄

Wild Mixed Mushroom Soup served with Garlic Bread

Tom Kha Gai

Traditional Thai Coconut Soup with Chicken, Galangal, Lemongrass, Coriander, Mushrooms
Kaffir Lime, Chilli Oil and Lime Juice

Gazpacho 🍅

Tomatoes, Cucumbers, Garlic, Onion, Vinegar and Olive oil

Live Carving Station

Pla Aob Sa-Moon Pai: Oven Baked Whole Snapper Fish with Spicy Thai Herbs

BBQ Roasted Duck: Chinese-style Marinated Duck Gravy with Dark Soy Sauce

BBQ Pork Spare Ribs served with Homemade BBQ Sauce, Chives and Sesame

Pork Shahu: Slow-cooked Pork Belly served with Japanese Soy Sauce 🍷

Beef Wellington: Marinated & Roasted Beef Tenderloin, Puff Pastry, Mushroom,
Spinach, and Port Wine Sauce

Accompaniments: Sautéed Baby Carrots 🍅, Roasted Potatoes 🍟, Mushrooms Ragout 🍄
Creamy BBQ Corn 🍌

Sauces: Herbs Chimichurri, Mushroom & Truffle, Mustard, BBQ, Spicy Thai

Live BBQ station

BBQ Samui Rock Lobsters

Jumbo Tiger Prawns

Ocean Red Snappers

Whole Squids

Mini Beef Picanha

BBQ Chicken Skewers

Marinated Tofu 🍍

Orinji Mushrooms 🍄

Mixed Vegetables 🍅

Selection of Homemade Sauce

Herbs Chimichurri, Garlic Mayo, BBQ 🍷, Lemon Butter, Pepper
Spicy Seafood 🍷, Dry Chilli 🍷, Sweet Chilli 🍷, Lemon Butter, Fresh Lime

Pasta Station

Choice of Pasta: Spaghetti, Penne, Linguine

Selection of Sauce: Pomodoro, Bolognese, Carbonara, Aglio Olio

Toppings: Seafood, Chicken, Bacon 🍷, Mushrooms

American & Mexican Corner (Live Station)

Burger: Mini Beef or Cheeseburger, Lettuce, Tomatoes, Onions, Pickled Cucumbers

Hot Dog: Garlic Pork Sausage, Coleslaw, Lettuce, Tomatoes, Onions, Mustard, Mayonnaise, Bun

Tacos: Mexican Style with Prawn or Fish 🍷

Burrito: Mexican Style with Chicken, Prawn or Fish

🍷 Pork

🍄 Vegetarian

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Hot Mains:

Pan Seared Salmon Fillets with Lemon Brown Butter Sauce

Keang Kiew Wan Gai: Green Curry Chicken with Coconut milk, Eggplant and Basil 🌿

Tofu Hoisin: Stir-fried Grilled Tofu, Onions, Bell Peppers, Spring Onions, Dry Chilli and Hoisin Sauce 🌶️

Pad Noh Mai Farung: Stir-fried Asparagus with Shiitake Mushroom and Mushroom Oyster Sauce 🍄

Steamed Hom Mali Rice 🍚

Kids' Corner

Kids' Fried Rice with Ham 🍳

Fish Fingers

Chicken Nuggets

Potato Fries

Kids' Sauce Selection

Tomato Ketchup, Sriracha Chilli 🌶️, Mayonnaise, Tartar, Garlic Aioli

Sweet Treats 🍰

Dark Chocolate Cake

Mango Crème Brûlée

Coconut Caramel Banoffee Verrine

Passion Fruit Cheesecake

Assorted Thai Dessert 🍥

Mango Sticky Rice

Look Chup

Med Kha-Noon

Thong Yib

Thong Yod

Foi Thong

Kaow Tom Mud

Kanom Sai sai

Kanom Chan

Bua Loy

Local Seasonal Fresh Fruits 🍓

Jintara Watermelon

Phuket Pineapple

Mango Nham Dok Mai

Orange Sai Nham Pueng

Passion Fruit

Samui Banana Kai

Dragon Fruit

Red Grapes

Apple

🐷 Pork

🌿 Vegetarian

🌶️ Spicy

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