

Enchanted Christmas Eve Dinner

December 24, 2024

🕒 06:30 PM. - 10:30 PM.

📍 Pool House Kitchen

THB 2,500++ per person *for food and soft drinks*
THB 3,700++ per person *for food, soft drinks and unlimited alcohol package*
(including beers, white, red and sparkling wines)
50% off for children aged 6 to 12 years old



The Cheese Wonderland

Seasonal Selections:

- Cheddar: A timeless classic
- Brie: Soft and creamy, perfect for spreading
- Dutch Style Artisanal Gouda: Rich and flavorful

Festive Condiments & Dips:

- Nuts & Grapes: A delightful pairing
- Artichoke Hearts
- Sweet & Spicy Pepperdew
- Marinated Cherry Tomatoes
- Confit Baby White Onions
- Marinated Peppers
- Andalusian Green Olives

The Feast of Cold Cuts

Celebrate with:

- Chicken Salami
- Chicken Pastrami
- Iberico Chorizo
- Prosciutto
- Chicken Liver Pâté
- Fish Terrine

Artisan Bread of Christmas

Baked Fresh for You:

- Artisan Bread
- French Baguette
- Multigrain & Whole Wheat Baguettes
- Country Style Bread
- Italian Ciabatta
- Rosemary & Olive Focaccia
- Pesto Rolls
- Soft & Hard Crust Rolls



Appetizers Under the Stars

Delightful Bites:

- Terrine of Roast Pork with Prunes and Nuts
- Cheese Logs with Candied Almonds and Sesame Lavosh
- Chicken Pâté with Wine Gelatin, Carrot Marmalade, and Grilled Baguette

Ocean's Christmas Bounty

Seafood on Ice:

- Fresh Oysters
- Poached Prawns
- Mussels

Festive Salads of Joy

Fresh & Flavorful:

- Turkey Salad with Mango & Honey Dressing
- Feta, Chorizo, and Potato Salad
- Grilled Baby Octopus Salad
- Tomato Plum Salad
- Roasted Artichoke and Avocado Salad
- Salad Station: Arugula, Romaine, Curly Lettuce, Tatsoi, Endive, Spinach, Julienne Carrots, Jicama, Roasted Beets, Corn Kernels, Cucumber, Roasted Peppers, Tomato, Olives, Herb Croutons, Dried Cranberries, Sunflower Seeds, Parmesan
- Dressings: Caesar, Blue Cheese, Thousand Island, Balsamic Vinaigrette, Ranch, French Dressing, Raspberry Vinaigrette, Sherry Vinaigrette



Soups of the Season



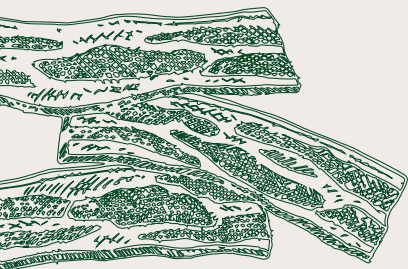
Comfort in a Bowl:

- Puree of Pumpkin with Cinnamon and Wild Berries
- Tom Yum Prawn

Main Course Gala

Hearty & Flavorful Dishes:

- Beef Braised in Mulled Wine with Pepper-Crusted Potatoes
- Spinach and Mushroom Stuffed Pork Loin with Sage and Glazed Apples
- King Seabass Croquettes with Tarragon and Dill Hollandaise
- Slow Roast Chicken in Fennel and Cider Brine with Spiced Sweet Potatoes
- Roasted Pumpkin with Goat Cheese Crumble
- Vegetable Lasagna
- Mushroom Stroganoff
- Mashed Potatoes



Accompaniments of Cheer

Perfect Pairings:

- Buttered Garlic Beans and Carrots with Toasted Pecans
- Sautéed Peas with Curried Cauliflower and Julienned Red Onions
- Steamed Jasmine Rice

Carving the Holiday Feast

Holiday Favorites:

- Bacon Roast Whole Turkey with Riesling and Thyme Gravy
- Maple-Mustard Glazed Ham with Rum and Raisin Gastrique and Sauce Charcutière
- Christmas Pickled Pears and Fresh Harvest Honey
- Warm Cranberry Compote in California Zinfandel
- Spiced Apple and Champagne Vinegar



Pasta & Risotto Live Station

A Culinary Showcase: Custom-made to your liking

The Grill of Christmas Delights

Grilled to Perfection:

- Tiger Prawns
- Seabass in Banana Leaf
- Slipper Lobster
- Calamari
- Chicken Thigh
- Crab

Thai Food Selections of Celebration

A Taste of Thailand:

- Jasmine Rice
- Vegetable Fried Rice
- Chicken Cashew Nut
- Sweet and Sour Prawn
- Prawn Green Curry
- Beef Massaman Curry
- Stir Fried Vegetables



Sweet Treats of Christmas Magic

Indulgent Desserts:

- Christmas Pudding
- Christmas Cake
- Fruit Cake
- Gingerbread Cookies
- Pavlova
- Cheesecake
- Rum Balls
- Chocolate Truffle Cake
- Coconut Crème Brûlée
- Tiramisu Cake
- Chocolate Fountain with Condiments
- Pancake & Waffle Station
- Ice Cream Station

