

Christmas Day Family Brunch

December 25, 2024

🕒 12:30 PM. - 4:00 PM.

📍 Pool House Kitchen

THB 2,300⁺⁺ per person *for food and soft drinks*

THB 3,100⁺⁺ 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

Festive Cheese Station

Cheeses of the Season:

- Cheddar: A classic favorite
- Brie: Creamy and delightful
- Dutch Style Artisanal Gouda: Rich and flavorful

Condiments & Dips:

- Nuts & Grapes: Perfect for nibbling
- Artichoke Hearts
- Sweet & Spicy Pepperdew
- Marinated Cherry Tomatoes
- Confit Baby White Onions
- Marinated Peppers
- Andalusian Green Olives

Joyful Cold Cuts

Savor the Season:

- Chicken Salami
- Chicken Pastrami
- Chicken Liver Pâté
- Fish Terrine

Artisan Bread Selection

Warm & Welcoming:

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

Seafood on Ice

Festive Delights:

- Fresh Oysters
- Poached Prawns
- Mussels

Merry Salads

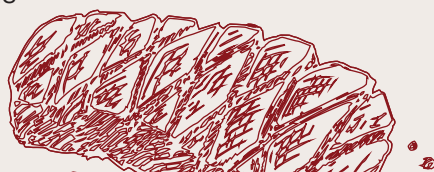
Celebrate Freshness:

- Turkey Salad with Mango & Honey Dressing
- Greek Salad: A holiday classic
- Beetroot & Orange Salad
- Tomato Plum Salad
- Salad Station: Arugula, Romaine, Curly Lettuce, Tatsoi, Endive, Spinach, Julienne Carrots, Jicama, Roasted Beets, Corn Kernels, Cucumber, Roasted Peppers, Tomatoes, Olives, Herb Croutons, Dried Cranberries, Sunflower Seeds, Parmesan
- Dressings: Caesar, Blue Cheese, Thousand Island, Balsamic Vinaigrette, Ranch, French Dressing, Raspberry Vinaigrette, Sherry Vinaigrette

Heartwarming Soups

Comforting Flavors:

- Crème of Mushroom Soup
- Tom Kha Gai: A Thai festive favorite



Festive Main Course

Hearty & Flavorful:

- Beef Braised in Mulled Wine with Pepper-Crusted Potatoes
- Spinach and Mushroom Stuffed Pork Loin with Sage and Glazed Apples
- Grilled Seabass with Dill Butter Sauce
- Slow Roast Duck with Pickled Cabbage and Red Wine
- Roasted Root Vegetables
- Vegetable Lasagna
- Paella
- Mashed Potatoes

Live Stations for Holiday Fun

- **Tacos Live Station:** Beef, Fish, Chicken
- **Modern Indian Chaat Station:** Tom Yam Pani Puri, Avocado Corn Chaat, Potato Rosti Chaat

Delicious Accompaniments

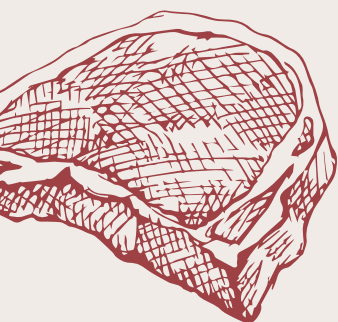
Perfect Pairings:

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

Joyful Carving Station

Festive Favorites:

- Bacon Roast Whole Turkey with Riesling and Thyme Gravy
- Ribeye
- Christmas Pickled Pears and Fresh Harvest Honey
- Warm Cranberry Compote in California Zinfandel
- Spiced Apple and Champagne Vinegar



Festive Grill Delights

From the Grill:

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

Thai Holiday Selections

A Taste of Thailand:

- Jasmine Rice
- Veg Fried Rice
- Moo Hong
- Sweet and Sour Seabass
- Pad Kra Pao Goong
- Beef Massaman Curry
- Stir-Fried Vegetables



Sweet Christmas Desserts

Festive Sweets:

- 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

