

New Year's Eve Gala Dinner

December 31, 2024

🕒 6:30 PM. - 10:30 PM.

📍 Pool House Kitchen

THB 6,800⁺⁺ per person *for food and soft drinks*

THB 8,800⁺⁺ per person *for food, soft drinks and unlimited alcohol package (including beers, white, red and sparkling wines)*

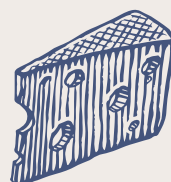
50% off for children aged 6 to 12 years old

Selection of Boutique Leaves & Salads

- Baby potatoes, carrots frisée, baby romaine, iceberg, lollo rosso, radicchio, cherry tomatoes
- Olive oil & pepper, marinated olives, herb croutons, anchovies, bacon bits, parmesan
- Dressings: Caesar, Thousand Island, Balsamic, Italian Vinaigrette

International Salads & Appetizers

- Melon Salad with Parma ham, rocket, and parmigiana
- Mozzarella with confit tomato and balsamic
- Octopus with Salsa Verde
- Apple Salad with grapes and raisins
- Green Bean Salad with sun-dried tomatoes
- Maple Roasted Vegetables with goat cheese
- Herb-Roasted Beetroot Salad with feta cheese
- Yellowfin Nicoise Salad with beans, radish, and Kalamata olives
- German Potato Salad with gherkin and bacon bits



Smoked & Cured Delicacies

Warm & Welcoming:

- House-Cured Beetroot Gravlax Salmon
- Chicken Ham & Home-Cured Beef Pastrami
- Sliced Roast Beef with cherry tomatoes
- Assorted Cold Cuts

Festive Delights:

- Fresh Oysters
- Poached Prawns
- Mussels

Terrines & Artisan Cheeses

- Brandy-Marinaded Foie Gras Terrine
- Chicken & Duck Pâté with brandy and dried fruits
- Artisan Cheeses: Brie, Goat Cheese, Grana Padano, Blue Cheese, Smoked Cheese, Emmental
- Accompanied by crackers, fig compote, tomato jam, dried dates, apricots, and condiments

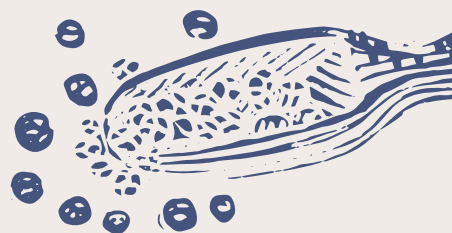
Baker's Artisan Bread Display

Selection of home-baked breads with nuts, butter, jams, and lavash bread



Seafood Station

- Blue Swimmer Crabs, Chilled White Prawns, New Zealand Mussels, River Prawns, Fin de Claire Oysters
- Accompanied by mignonette sauce, Thai seafood sauce, lemon & lime wedges



Sushi & Nigiri Station

- Assorted sushi and sashimi
- Condiments: Japanese pickles, wakame salad, wasabi, soy sauce, pickled ginger

European Favorites

- Forest Mushroom Velouté with truffle
- Braised Beef Stew in red wine jus
- Grilled Tiger Prawns with butter garlic sauce
- Duck à l'Orange

Carving Station

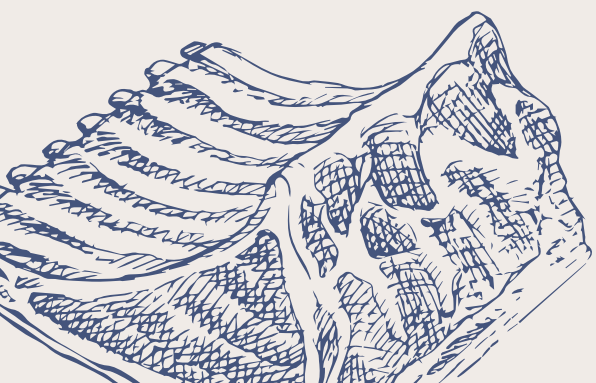
- Black Angus Ribeye
- Roasted Australian Lamb
- Whole Trang Pork

Seafood BBQ Live Station

- River Prawns, Slipper Lobster, Calamari Skewers, Salmon Fillet, Sea Bass, New Zealand Mussels
- Sauces: Thai seafood, BBQ, chimichurri, and more

Pasta Station – Live

- **Pasta Choices:** Penne, Fusilli, Spaghetti, Potato Gnocchi, Spinach Ravioli
- **Sauces:** Beef Bolognese, Tomato Sauce, Carbonara, Aglio Olio
- **Add-ons:** Black mussels, prawns, smoked chicken



South American Delights

- Smoked Beef Quesadillas
- Chili Con Carne
- Chicken Tacos
- Prawn Pil Pil
- Jalapeño Poppers

Thai Favorites

- Beef Massaman Curry
- Prawn Pad Thai – Live Station
- Stir-fried Seabass with black pepper sauce
- Stir-fried chicken with cashew nut
- Stir-fried pork with sweet and sour sauce
- Papaya salad with shrimp and salt eggs
- Glass noodles salad with shrimp & squid
- Pomelo salad
- Banana flower salads with chili paste and shrimp



Smokey Tandoori

- Chicken & Fish Tandoori
- Daal Makhani, Butter Chicken, Jeera Pulao
- Accompanied by Garlic Naan and Cheese Naan



Dessert Extravaganza

- Chocolate Fondue Fountain
- Liquid Nitro Ice Cream Bar
- Macarons, Eclairs, Pavlova, Cheesecake
- Coconut Crème Brûlée, Tiramisu, Rum Balls, Salted Caramel Brownies
- Tropical fruits cart