

NEW YEAR'S EVE FEAST DINNER 2026



MENU HIGHLIGHTS

- BBQ Andaman lobster, tiger prawns, squid and lamb chops.
- Kalbi long bone ribs and barbecue pork ribs.
- Roast prime rib with gravy.
- Assorted sushi, including tuna, yellowtail and salmon nigiri.
- Seafood bisque and a live Tom Kha scallop station.
- Crêpes Suzette, mango sticky rice, chocolate fondue fountain and festive desserts.

SALAD BAR

- Caesar salad station
- Sweet cucumber salad, corn salad and red bean salad
- Mixed green salad with bacon bits, croutons and Parmigiano
- Dressings: miso, soy and lime, Caesar and peanut butter

YUM AND SOM TAM STATION

- Yum: shrimp, squid and mussels with shallots, coriander, chilli paste and lime
- Yum dressing and fermented fish sauce
- Condiments: oyster mignonette sauce, lemon wedges and ponzu sauce
- Som Tam: green papaya, sweet corn and green mango with chilli, lime, fish sauce or fermented fish sauce

SNACKS

- Chicken nuggets
- Fish fingers
- French fries
- Calamari
- Ketchup, mayonnaise, mustard and tartar sauce

BREAD AND SOUP

- Bread and butter: sourdough, baguette, ciabatta, bagels, multigrain bread and brioche
- Seafood bisque
- Tom Kha with scallops (live station)

PASTA STATION

- Bolognese sauce
- Ham and mushroom cream sauce
- Aglio e olio with bacon
- Spaghetti, penne and fusilli
- Spinach and feta cheese ravioli

ROAST STATION

- Roast prime rib with gravy
- Barbecue pork ribs
- Grilled vegetables
- Mashed potatoes
- Potato wedges

BBQ STATION

- Andaman lobster
- Tiger prawns
- Squid
- Kalbi long bone ribs
- Lamb chops
- Pork skewers
- Chicken skewers
- Grilled corn
- Stir-fried vegetables
- Garlic fried rice
- Sauces: Nam Jim Jaew, Thai seafood sauce, Jack Daniel's barbecue sauce and cocktail sauce

JAPANESE STATION

- Akami nigiri
- Hamachi nigiri
- Sake nigiri
- Tamago nigiri
- California maki
- Spicy salmon and avocado maki (nori on the outside)
- Cream cheese and vegetable maki (rice on the outside)

DESSERT STATIONS

- Chocolate fondue fountain with fresh fruit skewers, marshmallows and cookies
- Crêpes Suzette with orange sauce, fresh fruit and vanilla ice cream
- Khanom Krok (Thai coconut pancakes) with sweet corn, taro, sweet potato and spring onion
- Mango sticky rice
- Assorted Thai desserts: Thong Ek, Saneh Chan and Ja Mongkut

DESSERTS

- Raspberry crème brûlée
- Double chocolate cake
- Cream puffs
- Tiramisu cheesecake
- Green tea cake
- Dark chocolate mousse
- Ice cream and condiments
- Seasonal fresh fruit