



5-course

CHRISTMAS EVE DINNER

AMUSE-BOUCHE

SCALLOP & SHITAKE SALAD

Truffle Pine Nut Vinaigrette, Smoked Almonds

YAKINIKU JAPANESE WAGYU A5

Orange Miso Dressing, Daikon & Spring Onion

TANGERINE SORBET

GRASS-FED BLACK ANGUS TENDERLOIN

Creamed Butter Spinach & Roasted Baby Carrots
or

ROASTED SALMON FILLET

Cauliflower Cream, Mustard Cress, Pickled Cucumber Salad

TURKEY BALLANTINE

Cranberry Jam, Pumpkin, Pistachio & Dried Berry Stuffing

CHRISTMAS PLUM PUDDING

Brandy Cream, Vanilla Custard, Raspberries

CHRISTMAS COOKIES & GINGERBREAD MEN

THB 7,500++ PER PERSON



All prices are in Thai Baht (THB) and are subject to 10% Service Charge and 7% Government Tax.
Kindly notify our team members of any dietary preferences or food allergies.

7-Course

CHRISTMAS EVE ROMANTIC DINNER

AMUSE-BOUCHE

SCALLOPS CEVICHE

Mango Diced, Chilled

BEETROOT FETA & PICKLE ONION

White Feta Cheese

FOIE GRASS

Brioche Bread, Praline Pistachio

SORBET

TURKEY BALLANTINE

Cranberry Jam, Pumpkin Pistachio &
Dried Berry Stuffing

or

GRILLED LOBSTER

Lemon Beurre Blanc, Salmon Roe,
Mini Green Salad

CHRISTMAS PLUM PUDDING

Brandy Cream, Vanilla Custard,
Raspberries

CHRISTMAS COOKIES &
GINGERBREAD MEN

THB 25,000++ PER COUPLE

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CONRAD®
KOH SAMUI

Barefoot

BEACH BBQ AT UPPER BEACH

SALADS STATION

Selection Of Artisanal Breads
Freshly Shucked Fine De Claire Oysters
House Smoked Salmon, Dill Crème Fraiche
Poached Tiger Prawns with Cocktail Sauce
Potato Salad, Crispy Bacon & Chives,
Seeded Mustard
Roasted Red Capsicums with Balsamic &
Basil Classic Caesar Salad
Shaved Prosciutto, Melon, Basil & Olive Oil
Spicy & Sour Glass Noodle Salad
Dressed Green Young Leaves

CONDIMENTS & DRESSING

Nam Jim Jeaw, Lemon Dressing, Seafood Sauce,
Chimichurri, Mustard Dressing

BBQ STATION

Prawns, Crab, Mussels, Squids,
Marinated Chicken Hips, Sea Bass Filet

CHRISTMAS CARVING STATION

Roasted Crispy Pork Belly
Glazed Honey Pork Ribs
Roasted Australian Beef Pepper Crusted
Tenderloin
Roasted Turkey - Pistachio Bread Stuffing
Honey Glazed Ham Leg
Roasted Sweet Corns, Pumpkin,
Steamed Vegetables
Sweet Potatoes, Brussel Sprouts with Bacon &
Lyonnaise Onions
Stir-Fried Vegetables

CONDIMENTS


Three Mustards, Chili & Soy, Blue Cheese
Dressing, Beef Jus, Grilled Bacon Vinaigrette,
Horseradish Cream,
Cranberry Sauce, Mustard & Honey Dressing,
Turkey Gravy

DESSERTS

Chocolate Dulcey Caramelized Pear
Fresh Fruit Tarts
Blueberry Cheesecake
Red Velvet Cake
Christmas Plum Pudding Vanilla Brandy Custard
Fruit Mince Tarts
Fresh Seasonal Fruits
Christmas Cookies
Gingerbread Men

THB 3,900 ++ PER PERSON
THB 2,450++ PER CHILD
(6-12 years old)

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• **AZURE** •

Fisherman's Market

COLD SELECTION

Fine De Claire Oysters - Mignonette Sauce, Lemon & Lime

House-Baked Breads & Rolls,
Balsamic & Extra Virgin Olive Oil

SALADS STATION

Sun-Ripened Vine Tomatoes, Mozzarella Cheese with Basil

Potato & Apple Salad

Greek-Inspired Salad

Watermelon, Vanilla, Pistachio, Mint & Feta

Iceberg, Palm Sugar Dressing

Farfalle & Poached Seafood Salad, Light Spicy Dressing

White Beans, Green Beans, Kidney Beans Tossed
with House Dressing

Salmon Nicoise Salad

Roasted Vegetables, Goat Cheese & Parsley Salad

GRILL TO ORDER

Whole Samui Squid THB 1,500

Barramundi Fillet, Banana Leaf THB 1,900

Swimmer Crab THB 1,980

River Prawns THB 2,400

Tasmanian Salmon Fillet THB 2,500

Phuket Lobster` THB 3,100

Maine Lobster THB 4,200

SIDE DISHES

Baked Potatoes & Sour Cream

Steamed Greens, Corns

Roasted Red Shallots

CONDIMENTS

Lemon Butter Sauce, Sauce Verge, Salsa Verde, Mango Salsa,
Dill Mayonnaise, Aioli, Lemon & Lime

DESSERTS

Exotic Tropical Fruit Platter

Apple Crostata

Basque Cheesecake

Lime Meringue Tarts

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CONRAD®
KOH SAMUI

New Year's Eve

BEACH GALA BBQ AT UPPER BEACH

SELECTION OF FRESH ARTISANAL BREADS

SMOKED & CURED STATION

Beetroot Smoked Salmon
Hendricks Cured Smoked Salmon
Traditional Smoked Salmon
Red Onions, Capers, Lemon &
Dill Crème Fraîche

COLD CUT STATION

Jamón Pata Negra Sliced, Melon, Basil,
Olive Oil, Sea Salt
Artisanal Cold Cuts Board,
Locally Made Selection of Cold Cuts
Gherkins, Mixed Marinated Olives, Crudities
Marinated Charred Peppers
Wood Fire-Roasted Mushrooms
Pickled Eggplant with Garlic & Parsley
Butter Milk Potato Salad with Crispy Bacon &
Chives
Green Papaya Salad
Grilled Wagyu Beef & Beet Root Salad
Endive, Avocado, Camembert & Citrus Dressing
Sun-Ripe Tomatoes, Cucumbers, Organic Feta &
Chives
Frisee Lettuce, Crispy Smoked Pancetta,
Roasted
Hazelnut Dressing

LIVE SATAY STATION

Chicken Satay
Crunchy Pork Ribs Skewers
Sausage & Meatball Satay
Satay Sauce, Nam Jim Jaew, Cucumbers,
Shallots, Lime, Coriander, Spring Onion

CURRY BAR

Prawn Crackers
Tom Yum
Massaman Beef & Sweet Potatoes
Red Pork Curry
Green Curry Chicken with Eggplant
Thai Braised Pork in Soy & Star Anise
Vegetables Yellow Curry
Tofu Red Curry
Steamed Aromatic White & Brown Rice
Selection Of Condiments

LIVE BBQ STATION

BBQ Pork Ribs, Tiger Prawns, Blue Swimmer
Crab, Squids, Marinated Lamb, Charcoal Chicken,
Sirloin of Beef
Whole Roasted Barramundi

Cocktail Sauce, Hot Sauce, Lemon, Lime, Crispy
Garlic & Fresh Herbs
Chimichurri, Mustard & Horseradish,
Thai Seafood Sauce, BBQ Sauce, Green Pepper Sauce,
Sweet Chili, Mint Sauce

SOUP

Bouillabaisse Marseille Soup

OYSTER BAR

Fine De Claire Freshly Shucked Oysters
Selection Of Condiments

SIDES STATION

Confit Onions & Peppers
Roasted Potatoes
Braised Cabbage, Soy Sauce
Cauliflower Cheese
Grilled Vegetables
Roasted Sweet Corn On The Cob
Steamed Vegetables
Chimichurri, BBQ Sauce, Mustard & Horseradish

DESSERTS CORNER

Basque Burnt Cheesecake
Mango & Passion Fruit Choux
Coconut Cake
Toffee Pineapple Pie, Dulce De Leche
Apple & Cinnamon Caramel Cake
Yoghourt Panna Cotta
Banana Cream Pie
Tiramisu
Gianduja Chocolate Mousse
Coconut Lime Cake
Mango Sticky Rice
Tago
Kanom Med Kanoon
Kanom Foy Thong
Kanom Thong Yod

THB 9,900 ++ PER PERSON

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7-Course

NEW YEAR'S EVE DINNER.

AMUSE-BOUCHE

SEARED PRAWNS – BLACK SESAME SEED POWDER,
Green Strawberries, Hot Butter Burnt Tangerine

YAKINIKU FOIE GRAS IN TATAKI METHOD
Aged Soy

ICE COLD VICHYSOISE
White Sea Crab Salad, Chervil, Sweet Chili

CARAMELIZED EGGPLANT ESPUMA
Long Bean Salad & Black Truffles

LEMONGRASS SORBET

ROASTED TENDERLOIN OF PRIME BEEF
Pomme Purée, Harissa, Burnt Green Beans
or

ROASTED MAINE LOBSTER
Cauliflower Cream, Mustard Cress,
Pickled Cucumber Salad

SALOMON AGNOLTTI
Spinach Ricotta, Salmon Eggs, Butter Cream

CHOCOLATE DELIGHT X 5

MINI CHOCOLATES & PETIT FOURS

THB 12,900++ PER PERSON

Christmas

SYMPHONY OF 7-COURSE MENU AT THE WINE CELLAR

AMUSE-BOUCHE



SCALLOP CARPACCIO

Caviar, Pickled Apples, Kefir Lime



TRUFFLE POTATO SOUP

Fresh Black Truffles



POACHED MAINE LOBSTER

Couscous, Faro Salad, Mango Dressing



LEMON & CHAMPAGNE SORBET



CAPE GRIM TOMAHAWK

Pommes Frites, Béarnaise Sauce, Fresh Horseradish



ROASTED WILD SNOW FISH

Lightly Smoked, Roasted Carrots, Fennel Salad, Hazelnuts



SEA URCHIN SPAGHETTI

Seafood Creama



CARAMELIZED STRAWBERRY TART

Vanilla Pistachio Cream, Gold



MINI CHOCOLATES & PETIT FOURS

THB 50,000++ PER COUPLE

Exclusively Designed for Two Persons

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