



## 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

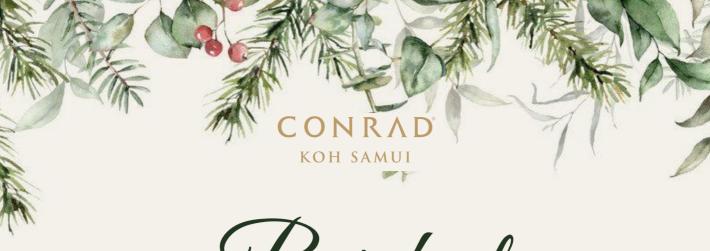
Brandy Cream, Vanilla Custard, Raspberries

CHRISTMAS COOKIES & GINGERBREAD MEN

THB 25,000++ PER COUPLE







# 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)



### · AZURE •





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

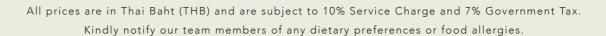
Baked Potatoes & Sour Cream Steamed Greens, Corns Roasted Red Shallots

#### 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



#### CONRAD

KOH SAMUI

# Mew Offear'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 Fraiche

#### **COLD CUT STATON**

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 & 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

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

#### 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 VICHYSSOISE
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** 



### SYMPHONY OF 7-COURSE MENU AT THE WINE CELLAR

AMUSE-BOUCHE

XXXXXXX

SCALLOP CARPACCIO

Caviar, Pickled Apples, Kefir Lime

THANKKK

TRUFFLE POTATO SOUP

Fresh Black Truffles

MANKKK

POACHED MAINE LOBSTER

Couscous, Faro Salad, Mango Dressing

XXXXXXX

LEMON & CHAMPAGNE SORBET

XXXXXXX

CAPE GRIM TOMAHAWK

Pommes Frites, Béarnaise Sauce, Fresh Horseradish

XXXXXXX

ROASTED WILD SNOW FISH

Lightly Smoked, Roasted Carrots, Fennel Salad, Hazelnuts

XXXXXXX

SEA URCHIN SPAGHETTI

Seafood Creama

YYYYKKK

CARAMELIZED STRAWBERRY TART

Vanilla Pistachio Cream, Gold

YYYYYKKK.

MINI CHOCOLATES & PETIT FOURS

THB 50,000++ PER COUPLE

Exclusively Designed for Two Persons