Christmas Eve Buffet Dinner

Sea Breeze Cafe & Terrace

SALADS & HEALTHY SELECTIONS

Fresh from the Farm

Seasonal vegetables and leafy greens, natural nuts, seeds, protein selections, shredded cheese

Dressings: Homemade classic and creative dressings

International Salads

Greek salad, Italian seafood salad, tabbouleh, Korean bibimbap salad and Japanese seaweed soba salad

Chef's Salads

Grilled sea scallop and eggplant relish, homemade seafood terrine, salmon salad, corn, onion and fennel salad and Caprese salad

HIGHLIGHT: SEAFOOD ON ICE

Seafood on Ice

Prawns, blue crab, rock lobster, squid and New Zealand mussels

Suace: Garlic butter, zesty mustard dip, classic cocktail sauce, lemon and lime wedges, lemon aioli, spicy Thai lime dip, mignonette sauce

JAPANESE CORNER

Assorted Sushi & Sashimi

Akami tuna, salmon, cobia, tako and hamachi

Condiments: Lemon, spicy seafood sauce, chilli paste, shallot vinaigrette and fried shallots

CHEESE, COLD CUTS & BREADS

Cheese Selection

Cheddar, Brie, Gorgonzola, goat cheese, Provolone

Cold Cuts

Prosciutto, salami, turkey breast, mortadella

Assorted Breads

Baguettes, crackers, focaccia, artisan rolls, sourdough and panini breads

Condiments: Dried fruits, nuts, olives, pickles & gherkins, jams and spreads, vegetable crudités and dips

HOT APPETIZERS

Chicken gyoza, stuffed mini bell peppers, crispy vegetable spring rolls, spicy shrimp cakes, Thai chicken satay, salmon spring rolls

Assorted dips and topping sauces

HIGHLIGHT: CARVING & ROASTS

Herb-Crusted Prime Rib Roast
Slow-roasted prime rib seasoned with fresh herbs, garlic and mustard, served with au jus and creamy horseradish sauce

Honey-Glazed Ham
Roasted ham with a sweet and savoury honey-mustard glaze, served with pineapple chutney

Roast Turkey
Herb-roasted turkey with chestnut stuffing, served with cranberry sauce and savoury gravy

Stuffed Whole Red Snapper
Roasted red snapper stuffed with fresh herbs, citrus and garlic, served with tangy tamarind and spicy lime sauces

HIGHLIGHT: GRILL FROM LAND & SEA

Meat & Poultry
Australian beef ribeye, German sausages, BBQ pork back ribs, lamb chops

Sauces: Smoky BBQ sauce, red wine reduction, lemon aioli and mint yoghurt sauce
Condiments: Coleslaw, cornbread, grilled vegetables, apple cider slaw, and roasted potatoes

Grilled Seafood
Garlic rock lobster, grilled shrimp, mackerel steaks, squid and salmon fillet

Condiments: Lemon wedges and remoulade sauce
Side: Grilled corn on the cob, fresh mango salsa, roasted red pepper and caper salad

LIVE PASTA STATION

Pasta
Penne, spaghetti and fettuccine
Sauces: Tomato, carbonara, Alfredo and Bolognese

Add-Ins: Grilled chicken, sautéed shrimp, Italian sausage, chilli, Parmesan, fresh basil, crispy bacon bits, mushrooms, grilled vegetables and roasted cherry tomatoes

SOUPS

Tom Yum Goong
Spicy and sour lemongrass soup with shrimp

Mushroom Soup
Classic mushroom soup

Condiments: Crusty artisan bread, buttery garlic croutons

INTERNATIONAL HOT MAIN DISHES

Beef Rendang
Slow-cooked beef in a rich dry curry sauce

Goong Ob Woon Sen
Baked prawns with glass noodles

Chilli Crab
Soft-shell crab stir-fried in a spicy and tangy tomato-chilli sauce

Pla Tod Sauce Makham
Deep-fried fish with tamarind sauce
Steamed jasmine rice and egg fried rice

KIDS' CORNER
Chicken tenders, mini cheeseburgers, grilled cheese sandwiches,
hot dogs, fish sticks, French fries

FRESH FRUIT & DESSERTS
Baked Alaska – Coconut and mango parfait with butterfly pea sponge cake,
covered with Italian meringue and flambéed with local rum

Yule Log Cake – Bûche de Noël

FESTIVE DESSERTS
Gingerbread cheesecake, eggnog panna cotta, festive fruit mince pies,
candy cane brownies, Christmas Pavlova wreath, spiced apple crumble tart,
chocolate peppermint trifle, Stollen bites

Thai Desserts

Mango sticky rice tart and assorted Thai desserts

Ice Cream
Vanilla, chocolate, strawberry, coconut, taro, served with
assorted toppings and fresh fruit

Chocolate Fondue Tropical fresh fruit skewers

Tropical fresh fruit

Christmas Day Lunch Buffet

Sea Breeze Cafe & Terrace

SALADS & HEALTHY SELECTIONS

Fresh from the farm
Seasonal vegetables and leafy greens, natural nuts, seeds, protein selections

Dressings: Homemade classic and creative dressings

International Salads
Greek salad, Italian seafood salad, Tabbouleh, Korean bibimbap salad,
Japanese seaweed soba salad

Chef's Salads
Grilled sea scallop with eggplant relish, homemade seafood terrine,
salmon salad, corn, onion and fennel salad, Caprese salad

HIGHLIGHTS – SEAFOOD ON ICE

Seafood on Ice
Prawns, blue crab, rock lobster, squid, New Zealand mussels
and fresh Korean oysters

Sauce: Garlic butter, zesty mustard dip, classic cocktail sauce, lemon and lime wedges,
lemon aioli, spicy Thai lime dip and mignonette

JAPANESE CORNER

Assorted sushi and sashimi
Akami tuna, salmon, cobia, tako, hamachi

Condiments: Lemon, spicy seafood sauce, chilli paste,
shallot vinaigrette and fried shallots

CHEESE, COLD CUTS & BREADS

Cheese selection
Cheddar, Brie, blue cheese, goat cheese and Manchego

Cold Cuts
Pastrami, salami, turkey breast, mortadella and smoked salmon

Assorted Breads
Baguettes, crackers, focaccia, artisan rolls, sourdough and panini bread

Condiments: nuts, olives, pickles and gherkins, jams and spreads
and vegetable crudités, dips

HOT APPETIZERS

Chicken gyoza, crispy vegetable spring rolls, spicy shrimp cakes and Thai chicken satay

Assorted dips and dipping sauces

HIGHLIGHTS – CARVING & ROASTS

Herb-crusted Australian rib-eye – Slow-roasted rib-eye seasoned with fresh herbs, garlic and mustard, served with au jus and creamy horseradish sauce

Honey-Glazed Ham

Roasted ham with a sweet and savoury honey-mustard glaze, served with pineapple chutney

Roast Turkey

Herb-roasted turkey with chestnut stuffing, served with cranberry sauce and savoury gravy

Roasted Marinated Sea Bass

Sea bass marinated with Thai herbs

HIGHLIGHTS – GRILL FROM LAND & SEA

Meat and Poultry

BBQ Australian beef striploin, German sausages, BBQ pork back ribs and lamb chops

Sauces: Smoky BBQ sauce, red wine reduction, lemon aioli and mint yoghurt sauce
Condiments: Coleslaw, cornbread, grilled vegetables, apple cider slaw and roasted potatoes

Grilled Seafood

Garlic rock lobster, river prawns, saba, squid and salmon fillet

Condiments: Lemon wedges and remoulade sauce

Grilled corn on the cob, fresh mango salsa, roasted red pepper and caper salad

LIVE PASTA STATION

Pasta

Penne, spaghetti, fettuccine

Sauces: Tomato, carbonara, Alfredo and Bolognese

Add-ins: Grilled chicken, sautéed shrimp, Italian sausage, chilli, Parmesan, fresh basil, crispy bacon bits, mushrooms, grilled vegetables and roasted cherry tomatoes

SOUPS

Tom Yum Talay

Spicy and sour lemongrass soup with seafood

Roasted Pumpkin Soup

Creamy roasted pumpkin soup
Crusty artisan bread, buttery garlic croutons

INTERNATIONAL HOT MAIN DISHES

Seafood Laksa
Slow-cooked seafood in a rich red curry broth

Goong Pad XO Sauce
Stir-fried prawns with XO sauce

Poo Pad Pong Karee
Stir-fried crab with yellow curry, celery, chilli and spring onions

Massaman Lamb Shank
Steamed jasmine rice and crab fried rice

KIDS' CORNER

Chicken tenders, mini cheeseburgers, grilled cheese sandwiches,
hot dogs and fish sticks, French fries

FRESH FRUIT & DESSERTS

Baked Alaska
Coconut and mango parfait with butterfly pea sponge cake,
covered with Italian meringue and flambéed with local rum

Yule log cake – Bûche de Noël

Festive Desserts
Gingerbread cheesecake, eggnog panna cotta, festive fruit mince pies,
candy cane brownies, Christmas pavlova wreath, spiced apple crumble tart,
chocolate peppermint trifle and Stollen bites

Thai Desserts
Mango sticky rice tart and assorted Thai desserts

Ice cream
Vanilla, chocolate, strawberry, coconut, taro, served with assorted toppings and fruit

Chocolate Fondue
Tropical fresh fruit skewers

Tropical fresh fruit

New Year's Eve Buffet Dinner

Sea Breeze Cafe & Terrace

SALADS & HEALTHY BOWLS

Organic mixed salad leaves, vegetables, nuts, seeds, proteins
and healthy dressings

Cobb salad, Italian seafood salad, spicy grilled beef salad, sesame Chinese noodle salad,
seared salmon soba salad, cucumber salad, Korean bibimbap salad
and chickpea salad, Tabbouleh

HOT APPETIZERS

Gai golae, Thai chicken satay, Asian-glazed pork and sate maranggi

Prawn cake fritters, crab spring rolls and goong sarong

Chicken gyoza, large pork noodle rolls, pu ja, xiaolongbao,
and rice dumplings (khao kriap pak mor)

HIGHLIGHTS – SEAFOOD ON ICE

New Zealand mussels, king crab legs, white prawns,
rock lobster, squid, razor clams and Korean oysters

Assorted dipping sauces

SMOKED & MARINATED SELECTION

Homemade smoked salmon, tuna, mackerel, duck and chicken

Tuna, mackerel, salmon

Pickles and condiments

COLD CUTS & CHEESE

Serrano ham, chorizo, coppa, Milano salami and mortadella

Raclette 'Milledome', Taleggio, Brie, Comté, Tomme Noire des Pyrénées
and Manchego, blue cheese

JAPANESE CORNER – SUSHI & SASHIMI

Eel, salmon, ebi, tuna, yellowfin tuna

Maki, uramaki, temaki

Salmon, prawn, egg, roe, beef and vegetables

Salmon, tuna, crab stick, yellowfin tuna

Assorted accompaniments

HIGHLIGHTS – PHUKET LIVE COOKING

Phuket-style homemade fresh rolls with roasted red pork, chicken and duck
Red tamarind sauce, sweet chilli sauce
Served with oyster sauce

Highlights – O-Tao (Phuket Traditional)

Pan-fried oysters, taro, bean sprouts and pork belly

Highlights – Phuket Hoi Tod

Pan-fried Thai-style rice noodles and crispy mussel-and-egg pancakes

Sauces and condiments

PASTA STATION

Fettuccine, gnocchi and fresh pappardelle
Tomato sauce, cream sauce, pink sauce, bolognese sauce and truffle cream sauce

TANDOORI INDIAN & BREADS

Chicken tikka, paneer achari tikka, tandoori fish,
tiger prawn malai, tandoori vegetables
Butter naan and plain naan

Assorted chutneys and dips

CARVING STATION

Arabic-style roasted leg of lamb, suckling pig, salt-baked whole sea bass,
roasted Australian beef rib and salmon baked in puff pastry

BBQ STATION

Pork spare ribs, marinated chicken, beef tenderloin and pork chops
Sea prawns, blue crab, rock lobster, mackerel steaks and squid
Northern Thai sausage and Thai-style vermicelli sausage
Sweet corn, mushrooms, potatoes, fresh okra, purple eggplant,
capsicum and carrots

Condiments and dipping sauces

SOUPS

Guay Tiew Reua

Rich boat-style rice noodle soup with pork,
beef, bean sprouts and morning glory

Seafood Bisque

Tomato-based seafood bisque with sweet basil

Assorted breads and rolls

HOT MAIN DISHES

Massaman Curry
Massaman beef curry

Moo Hong Phuket
Phuket-style braised pork belly

Singapore Chilli Sea Bass
Steamed sea bass with chilli

Goong Makham
Deep-fried prawns with tamarind sauce

Pad Pak Ruam
Stir-fried mixed vegetables

Seared beef and green asparagus rolls

Khao Pad Sapparod
Phuket-style fried rice with pineapple

KIDS' CORNER

Fish burger, chicken nuggets, avocado maki roll, Thai noodle roll
and fried cheese sausage

LOCAL THAI SWEETS

Khanom krok
Coconut pudding cooked in small, crispy shells

Khanom Buang
Thai crispy crepes with traditional sweet fillings and condiments

Banana Fritters
Deep-fried banana fritters

FRESH FRUIT & DESSERTS

Tropical fresh fruit selection

Fresh fruit tower, chocolate fondue

Assorted Thai desserts

Pineapple Phuket cheesecake, chocolate mud cake,
coconut crème brûlée, raspberry pudding,
mango and berry panna cotta, mango cheese mousse,
strawberry shortcake trifle, chocolate fondue