

24 DECEMBER 2023



PORTOSINO



# OUR FAMOUS

## HOLLY JOLLY CHRISTMAS

FESTIVE BUFFET

Indulge in a mouthwatering festive feast with traditional Christmas fare, featuring roast turkey and all the trimmings, roast beef, crispy pork belly, Thai specialties and delightful Christmas delicacies. Soak in the festive ambiance with loved ones on this seasonal epicurean journey.

**THB 2,499++ per person**

THB 999 ++ per child aged 5 - 12 yrs | FREE for Children 5 yrs and under

Additional Free-Flow Drinks Package

**THB 2,323++ per person**

\* Local Beer \* House Wine \* Standard Spirits & Mixers

\*Applicable for Portosino only

FOR RESERVATIONS

Dial 6110 from in-room telephone   +66 62 669 9090   HA224-FB1@Accor.com

Terms & conditions apply

\* Prices in Thai Baht and subject to 10% service charge and 7% government taxes

# HOLLY JOLLY CHRISTMAS FESTIVE BUFFET

24<sup>th</sup> December 2023 | 7pm to 10.30pm

THB 2,499++ PER PERSON

Kids 12 & below THB 999++ per person

FREE for Children 5 yrs & under



## SALAD BAR

Leaves: Mesclun, romaine, green oak red oak & rocket

Dressing: Extra virgin olive oil, balsamic vinegar, tzatziki dressing, blue cheese dressing, lime chilli dressing, caesar & thousand island dressing

Condiments: Carrots, cherry red tomatoes, heirloom tomatoes, beetroot, raddish, roast potatoes, edamame, beans, roasted leeks, roasted root vegetables, cucumbers, steamed broccoli, green & yellow zucchini, grilled peppers, garlic & parmesan croutons, pesto croutons & boiled quail eggs

\* Thai seafood salad with glass noodles \* Thai mango salad with crispy fish

\* Larb moo (mince pork salad) \* Butternut squash & goat cheese salad with toasted pumpkin seeds

\* Quinoa with braised beetroot orange segments, baby spinach, mix nuts & roasted chickpeas

## MIDDLE EASTERN MEZZE BAR

Hummus, baba ghanoush, fattoush salad, dill labneh, grilled pita



## ANTIPASTI STATION

\* Marinated feta cheese \* Olive oil

\* Rosemary artichokes in olive oil

\* Sundried tomatoes

\* Basil with balsamic reduction

Assorted olives: Green, black, kalamata

## CHEESE STATION



\* Swiss \* Gruyere \* Blue cheese \* Edam \* Brie

\* Marinated feta \* Parmesan \* Aged cheddar

\* Fresh basil & pestou

\* Marinated baby mozzarella

## OYSTER BAR

\* Fine de Clair oysters with shallot vinegar & fresh lemon

\* Virgin bloody mary shots



Assorted crackers, lavosh, passion fruit jam, raspberry jam, forest berries marmalade, almonds, pumpkin seeds, spiced cashews, dried cranberries, dried mango, dried cantaloupe, dried papaya, celery & carrots sticks, grilled pears, strawberries

## SOUP STATION

\* Tom Kha Gai: Thai coconut soup with chicken  
\* Wild mushroom cream soup with truffle oil & tarragon herb



## BREAD STATION

\* Selection of artisanal breads \* Gourmet handmade butter

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# HOLLY JOLLY CHRISTMAS FESTIVE BUFFET

24<sup>th</sup> December 2023 | 7pm to 10.30pm

## LIVE CARVING

- \* Whole stuffed turkey with cranberry gravy \* Roast beef with yorkshire pudding
- \* Gravy & mustard \* Roast crispy pork belly with apple sauce
- Roasted potatoes, roasted sweet potatoes, glazed chestnuts, brussel sprouts
- honey glazed baby carrots, roasted pumpkin, braised red cabbage, turkey jus, pepper sauce
- burnt garlic & mustard sauce, cranberry sauce, bread sauce

## LIVE BBQ & GRILL

- \* Chicken satay \* Chicken tikka \* Bratwurst sausage \* Pork medallions
- \* Asian seabass fillet \* Grilled prawns \* Grilled corn on the cob
- \* Grilled prawns \* Grilled calamari

Peanut sauce, mint chutney, BBQ sauce, dark soya, seafood sauce, namjin seafood

## PASTA STATION

- Pasta: Penne, fusilli, spaghetti
- Sauce: Cheese sauce, tomato sauce, pestou, cream sauce
- Condiments: Broccoli, garlic, bacon, chicken, prawns, calamari, mushroom, olives, chilli flakes, capsicum red/yellow/green, cherry tomato red & yellow, zucchini green & yellow, sundried tomatoes, parsley, onion

## WONTON STATION

- \* Pork gayoza \* Vegetable spring roll \* Tod mun pla : Thai fish cakes \* Dim Sum – chicken
- Sweet chilli & coriander dip, soya sauce & wasabi dip bbq sauce with pineapple

## HOT FOOD

- \* Butter chicken \* Creamy garlic prawns in creole spice
- \* Baked salmon glazed with thyme honey & orange \* Massaman chicken
- \* Chicken in massaman curry with peanut & potato
- \* Pla tod prik Thai dam \* Fish with garlic, black pepper, capsicum & onion
- \* Pad see ew noodles with vegetables \* French beef stew
- \* Duck leg confit with green long beans & onion confit
- \* Sautéed Brussel sprouts with red onion \* Truffle mash potato
- \* Roasted local root vegetables \* Saffron pilaf \* Tandoori breads



PORTOSINO

# HOLLY JOLLY CHRISTMAS FESTIVE BUFFET

24<sup>th</sup> December 2023 | 7pm to 10.30pm



## DESSERT

★ Fresh sliced fruit

Mango, cantaloupe melon, watermelon, dragon fruit, papaya, pineapple

★ Dessert (warm in chafing dish) ★ Christmas pudding with white chocolate vanilla sauce

★ Date pudding with butterscotch sauce



## CAKES

★ Green tea opera ★ Chocolate bundt christmas cake ★ Pistachio mousse

★ Coconut - caramel mousse ★ Apple cinnamon tart

★ Berry crumble snowman cake ★ White chocolate raspberry tart

★ Chocolate blackberry forest cake ★ Eggnog cake ★ Pull apart pavlova

★ Croquembouche tower (chocolate sauce, vanilla sauce)



## MACAROONS

(Raspberry, mango, chocolate, coconut, pistachio, mocha)

## CHRISTMAS

★ Mince pie with vanilla anglaise ★ Chocolate yule log

★ Ginger bread & amaretto tart ★ Christmas cup cake

★ Christmas chocolate truffle ★ Stolen bread

★ Panettone bread ★ Rich fruit cake



## GLASS & SHOOTERS

★ Tiramisu ★ Coconut & mango mousse ★ Cherry pancetta

## FESTIVE COOKIE JAR

Cinnamon star cookies ★ Lemon snow cookies ★ Christmas butter cookies

★ Linzer sandwich cookies ★ Ginger bread cookies ★ Christmas royal icing cookies

★ Ice cream (vanilla, strawberry, chocolate)



## CROQUEMBOUCHE

(Chocolate sauce, vanilla sauce)

## HOT DESSERT

★ Dessert (warm in chafing dish) ★ Christmas pudding with white chocolate vanilla sauce

★ Date pudding with butterscotch sauce

PORTOSIND



31 DECEMBER 2023

# MYSTIQUE IN GOLD

MASQUERADE GALA DINNER

Elevate your New Year's Eve at Karon Beach with an extravagant affair boasting a lavish buffet, live entertainment, and a NYE photo booth, among other surprises.

- ✿ International cheese and charcuterie
- ✿ Local Thai dishes
- ✿ Large selection of sweet treats
- ✿ Extensive salad bar
- ✿ Live pasta station
- ✿ Seafood on ice
- ✿ Roast station with Australian striploin
- ✿ Freshly shucked oysters
- ✿ Thai style BBQ grill
- ✿ Hot appetizers
- ✿ Indian tandoori delights
- ✿ International hot spread with beef, escalopes and grilled red snapper
- ✿ Steam and noodle station

**THB 4,999++ per person**

THB 999 ++ per child aged 5 - 12 yrs | FREE for Children 5 yrs and under

## ADDITIONAL FREE-FLOW DRINKS PACKAGE

**THB 2,999++ per person**

✿ Local beers ✿ House Wine ✿ Standard Spirits & Mixers

**THB 2,999++ per person**

Free-Flow Sparkling Wine



**Includes free access to the Rooftop Countdown Party**

\* Rooftop party drinks are not included in this dinner package

7pm to 10.30pm At Portosino

FOR RESERVATIONS

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\*Terms and conditions apply \*\* Every dinner purchased gets a chance to enter Lucky Draw Prize

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\*\*\*All packages are only applicable at Portosino restaurant only and cannot be combined at other outlets

# MYSTIQUE IN GOLD

## MASQUERADE GALA DINNER MENU

PORTOSINO

THB 4,999++ PER PERSON

Kids 12 & below THB 999++ per person

FREE for Children 5 yrs & under

31<sup>st</sup> Dec 2023  
7pm to 10.30pm

### COLD CUTS

- ✿ Mortadella ✿ Bresaola ✿ Prosciutto ✿ Smoked chicken ✿ Smoked trout
  - ✿ Smoked salmon ✿ Beetroot cured salmon ✿ Salmon gravlax
- Sweet mustard, berry compote, peach compote, toasted bread with olive tapenade/sundried tomato tapenade



### CHEESE STATION

- ✿ Swiss ✿ Gruyere ✿ Blue cheese ✿ Edam ✿ Brie ✿ Marinated feta ✿ Parmesan
  - ✿ Aged cheddar ✿ Fresh basil & pestou ✿ Marinated baby mozzarella
- Assorted crackers, lavosh, passion fruit jam, raspberry jam, forest berries marmalade, almonds, pumpkin seeds, spiced cashews, dried cranberries, dried mango, dried cantaloupe, dried papaya celery & carrots sticks grilled pears, strawberries



### SUSHI, SASHMI & NIGRI

- ✿ Salmon ✿ Tuna ✿ California roll ✿ Togarashi spice crab roll ✿ Tempura prawn
  - ✿ Vegetarian sushi roll ✿ Salmon nigiri ✿ Tuna nigri
- Pickled ginger, soya sauce, wasabi, spicy mayo, wasabi mayo, teriyaki sauce



### SEAFOOD ON ICE

- ✿ Fine de Clair oyster with shallot vinegar & fresh lemon
- ✿ Marinated new zealand green shell mussels ✿ Marinated shrimps
- ✿ Rock lobster ✿ Blue crab



Cocktail sauce, extra virgin olive oil, fennel dressing, citrus tomato dressing, chives cream cheese, fried shallots, fried crispy garlic, lemon wedges, capers, thai chilli sauce, tobasco, thai seafood sauce

### SALADS

- ✿ Prawn mango & avocado salad ✿ Thyme poached chicken with walnut salad
- ✿ Bocconcini & grape tomato salad ✿ Roasted cauliflower ✿ Almonds & rocket salad
- ✿ Yam wooonsen: Thai glass noodle salad ✿ Yam nuea yang: grilled beef salad with onion, chilli, coriander
- ✿ Laab moo: Thai pork salad ✿ Seafood terrine
- ✿ Middle Eastern Mezze bar: Hummus, fattoush, tabbouleh, moutabel
- ✿ Crispy pita, grilled nan



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# MYSTIQUE IN GOLD

## MASQUERADE GALA DINNER MENU

### SALAD BAR

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- Dressing: Extra virgin olive oil, balsamic vinegar, tzatziki dressing, blue cheese dressing, lime chilli dressing, caesar & thousand island dressing
- Condiments: Carrots, cherry red tomatoes, heirloom tomatoes, beetroot, radish, roast potatoes, edamame, beans, roasted leeks, roasted root vegetables, cucumbers, steamed broccoli, green & yellow zucchini, grilled peppers, garlic & parmesan croutons, pesto croutons & boiled quail eggs



### ANTIPASTI STATION

- Marinated feta cheese
- Olive oil
- Rosemary
- Roasted peppers
- Artichokes in olive oil
- Assorted olives: green, black, kalamata



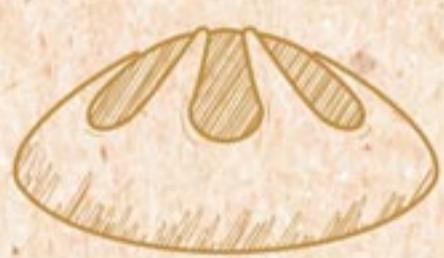
### Soup Station

- Tom yum goong: Thai spiced soup with prawns
- Wild mushroom cream soup with truffle oil & tarragon herb



### HOT APPETIZERS

- Poh pia tod: Vegetable spring roll
- Tod mun pla: Thai fish cake with red curry paste
- Panko calamari
- Vegetable spring roll
- Lime & lemon grass infused crab cake with sriracha aioli
- Prawn crackers
- Plum sauce & sweet chili sauce



### BREAD STATION

- French baguette
- Country style bread
- Rye bread
- Wholemeal bread
- Hard rolls
- Pumpernickel
- Focaccia
- Pretzel, bread sticks
- Soft brioche rolls & ciabatta
- Gourmet handmade butter



### HOT BUFFET

- Grilled red snapper with parsley
- Capers
- Olives
- Cherry tomato & chardonnay beurre blanc
- Green curry with chicken & eggplant
- Baked chicken breast & thyme jus
- Mixed seafood tossed with onion
- Peppers & black pepper sauce
- Beef escalope with oven dried tomato
- Rosemary & olives
- Cabernet Jus
- Moo hong Phuket: Phuket style pork belly cooked for 4 hours with anise spice
- Roasted duck in red curry sauce with grapes & tomato
- Phad pak ruam: Stir-fried mixed vegetables
- Khao phad poo: crab fried rice
- Steamed Thai rice
- Chicken tikka masala
- Paneer lababdar
- Eggplant parmigiana (Vegan)



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# MYSTIQUE IN GOLD

## MASQUERADE GALA DINNER MENU

### LIVE STATIONS

#### LIVE PASTA STATION

Pasta: Penne, spaghetti, fettucine, squid ink spaghetti,

Sauces: Alfredo, tomato, pesto, bolognese

Condiments: Bacon, garlic, onion, shrimps, squid, olives sundried tomatoes, local mushrooms, grilled peppers, asparagus, basil, grilled zucchini, parmesan, ham, arugula, chili flakes



#### ROAST STATION

\* Roast Australian grass-fed beef rib eye \* Salt baked whole salmon

\* Rotisserie chicken \* Honey mustard glazed pork loin



Red wine jus, mustard cream, BBQ sauce, peppercorn sauce , roast root vegetables, brussels sprouts, baby carrots, herb roasted baby potatoes , dijon mustard, rosemary jus, mushroom sauce

#### THAI STYLE BARBECUE GRILL

(Live station on terrace)

\* Moo ping: Thai style BBQ pork skewers \* Marinated squid

\* Prawn satay \* Chicken stay



Seafood sauce, peanut sauce, tamarind sauce, BBQ sauce

#### TANDOOR

(Live station on terrace)

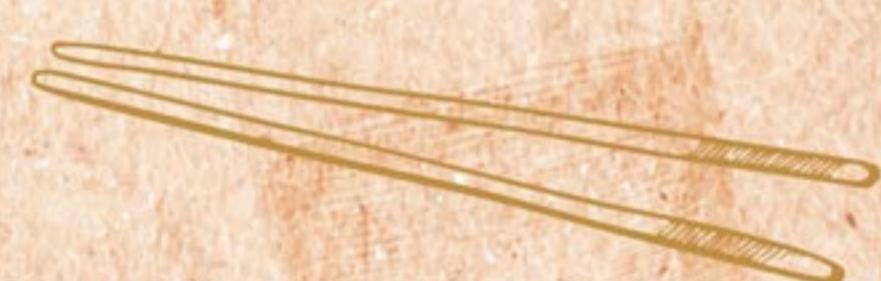
\* Tandoori chicken tikka \* Tandoori saffron fish tikka \* Mint chutney \* Tandoori bread



#### STEAM STATION

\* Dim sum: prawn, veg

Sweet chilli, coriander dip, soya sauce & wasabi dip



#### NOODLE STATION

\* Pad Thai \* Mee hokkien

Scallions, fried garlic, fried onions, sprouts, bok choi, toasted peanuts, soya sauce, chilli soya & sweet chilli dip

  
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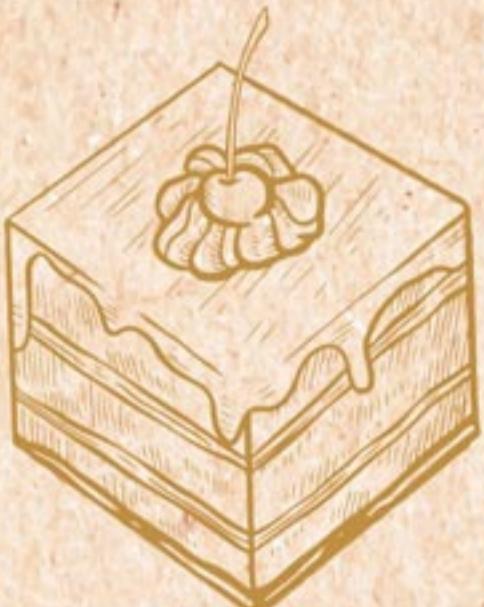


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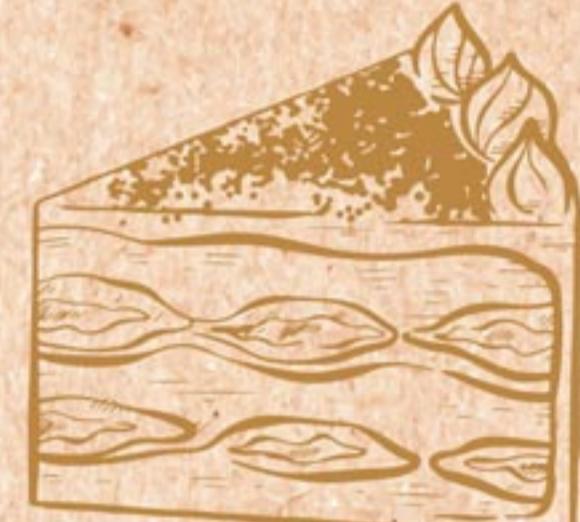
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# MYSTIQUE IN GOLD

## MASQUERADE GALA DINNER MENU



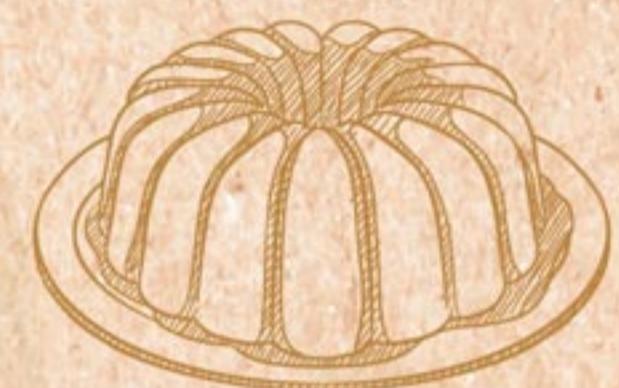
### DESSERTS



#### INTERNATIONAL

- \* Tiramisu cake \* Passion & mango cheese cake \* Linzer torte
- \* Pistachio opera cake \* Pecan carmel nut tart \* Choclate sacher cake
- \* Matcha cake \* Strawberry mousse cake \* Croquembouche with crème anglaise
- \* Coconut fresh cream pie \* Strawberry short cake \* Fresh fruit tart
- \* Baklawa pistachio \* Mille feuille \* Nougat \* Banana up side down
- \* Chocolate mousse shots \* Caramel candy \* Chocolate mousse
- \* Banoffee \* Green tea panna cotta \* New year cup cake \* Soft chocolate cookies

#### HOT



- \* Festive baked Pudding with caramel & chocolate sauce
- \* Gulab Jamun \* Churros with chocolate sauce

#### THAI



- \* Mango sticky rice \* Kanom mor kang \* Kanom chan \* Foi thong
- \* Med kanoon \* Thong yib \* Cantaloup sago pudding

#### ICECREAM & SORBET SECTION

- \* Chocolate, vanilla, strawberry, coconut
  - \* Lime sorbet, raspberry sorbet
- Sprinkles, chocolate sauce, peanut butter, waffles, almon slivers,  
roasted peanut, sweet corn, sweet sticky rice, coconut jelly



#### SLICED PHUKET FRUITS

Mango, strawberries, cantaloupe melon, watermelon,  
dragon fruit, papaya, pineapple, orange

#### CHOCOLATE FOUNTAIN

Marshmallow, brownies, strawberry, mixed fruit skewers

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