

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

24th 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 balsmic reduction

Assorted olives: Green, black, kalamata

OYSTER BAR

* Fine de Clair oysters with shallot vinegar & fresh lemon

* Virgin bloody mary shots



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

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



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LIVE CARVERY

- * 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 gyoza * 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 eiw 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




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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 bundit 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



PORTOSINO



PORTOSINO

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

OR



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



THB 4,999++ PER PERSON

Kids 12 & below THB 999++ per person

FREE for Children 5 yrs & under

31st 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, SASHIMI & NIGRI

- * Salmon * Tuna * California roll * Togarashi spice crab roll * Tempura prawn
- * Vegetarian sushi roll * Salmon nigiri * Tuna nigiri

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 woonsen: 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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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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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 BARBEQUE 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 choy, toasted peanuts, soya sauce, chilli soya & sweet chilli dip


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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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