

1 DECEMBER 2023 TO 10 JANUARY 2024



# FESTIVI-TEA INDULGENCE

## SEASONAL HIGH TEA

Embrace December's enchantment with our sophisticated Festive High Tea - a symphony of seasonal delights! Indulge in Christmas cookies, yule logs, and ginger chestnut scones, paired with Forest-Friendly Tea from Northern Thailand. Join us for a truly magical celebration!

**THB 999++ per couple**




Added Seasonal Cheer

 THB 349++ for a glass of bubbles  THB 1,499++ for a bottle of bubbles

Daily from 1pm to 6pm | Minimum 6-hr advance booking required  
Available poolside, waterfall, CHAR'D, Tearapy Lounge or private dining



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



# FESTIVI-TEA INDULGENCE

Seasonal High Tea Menu Available from 1 Dec 2023 to 10 Jan 2024

THB 999 ++ for 2 persons

## IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

- \* Chocolate christmas cake \* Rich fruit tart \* Santa strawberry cup cake
- \* Mixed nut snowflake cookies \* Choux cream festive \* Raspberry macaroon \* Pistachio macaroon
- \* Cranberry scone \* Coconut scone \* Linzer sandwich cookies \* Cinnamon star cookies

## SANTA'S SANDWICHES

- \* Smoked salmon & dill \* Smoked turkey & cranberry \* Pulled chicken sandwich
- \* Cucumber \* Cream cheese & candied walnut sandwich

## NORTH POLE SCONES

- \* Chocolate chips scones \* Raisin scones
- Jam, marmalade & heavy whipped cream

## NAUGHTY OR NICE DELIGHTS

- \* Chor muang – Shrimp dumpling \* Thong thong – crispy seafood pouch
- \* Crispy camembert cheese bite \* Veg spring roll, sweet chili

## ADD YOUR HIGH TEA EXPERIENCE

### BUBBLES

🍷 THB 349++ For a Glass of Bubbles

🍷 THB 1499++ For a Bottle of Bubbles

### CHRISTMAS DRINKS

- \* Hot Chocolate With Marshmallows THB 149++
- \* Cinnamon Cappuccino THB 130++
- \* Festive Egg Nog Cocktail THB 200++
- \* Avista Santa Cocktail THB 390++

### HIGH TEA COCKTAILS

- \* Moroccan Mint Mojito THB 199++
- \* Earl Grey Infused Citrus Gin THB 199++
- \* Chocolate & Kahlua Martini THB 260++

## MONSOON TEA

We proudly serve Forest Friendly Tea from Northern Thailand, which is harvested from completely wild or planted tea that grows in harmony with forests. Taste the difference while supporting the protection of forests, preserving biodiversity, tackling climate change and providing sustainable income for local tea-farming communities in Northern Thailand.

- \* Mint Green \* Jasmine Green \* Sweet Memory Bop \* Monsoon Blend Oolong
- \* Thai Earl Grey \* Monsoon Lychee Green \* Monsoon Jungle Oolong

Available poolside, waterfall, CHAR'D, Tearapy Lounge or private dining



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25 DECEMBER 2023

CHAR'D  
Grill  
FLAME TO TABLE

# A FIERY CHRISTMAS UNDER THE STARS

4 COURSE ROMANTIC DINNER

Soak up the Christmas Day ambiance in the heart of our resort with an exquisite 4-course dine-on-water experience at CHAR'D Grill. Indulge in a fiery selection of flame-to-table CHAR'D grilled steak & fresh seafood while listening to the smooth sounds of a live jazz saxophonist and enjoying a mesmerizing fire dance performance.

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

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

4-COURSE DINNER WITH WINE PAIRING

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

6.30pm to 10.30pm At CHAR'D Grill

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# A FIERY CHRISTMAS UNDER THE STARS

## 4-COURSE ROMANTIC DINNER

*with wine pairing*

25<sup>th</sup> Dec 2023  
6.30pm to 10.30pm

**THB 4,999++ PER PERSON**

Kids 12 & below THB 999++ per person | FREE for Children 5 yrs & under

### COLD STARTER

\* Turkey & dry fruit terrine 🍷 Eclipse lunar chardonnay

Cranberry puree, raspberry gel, walnut crumble, pea cress, basil oil, pistachio, apricot

Or

\* Char'd tomato & avocado bruschetta 🍷 Yalumba pinot grigio

Avocado mousse, tomato concasse, balsamic madonna, pine pesto, basil tuile

### SOUP

\* Lobster bisque 🍷 Chamdeville blanc de blanc brut

Creamy lobster soup, lobster meat & dill oil

Or

\* Rosemary scented butternut soup 🍷 Chamdeville ROSE brut

Roasted pumpkin seed, herbed focaccia, rosemary infused oil, creamy foam

### SORBET

Passion fruit sorbet with coconut crumble

### MAIN COURSE

\* Rotisserie Charred Farmers Half Chicken 🍷 Oxford Landing Sauvignon Blanc

Or

\* Australian Black Angus Rib Eye MB2/3 🍷 Yalumba Y Series, Shiraz

### VEGAN

\* Dukkha Crusted Quinoa Tian & Mix Garden Salad 🍷 Chamdeville Blanc de Blanc Brut

All Mains are served with charred vegetable, chorizo cheese croquettes

Choice of sauce: Homemade jus, Thai najim, lemon butter sauce

### DESSERT

\* Mango & Passion Cheese Cake 🍷 Nollen Erben Mosel Riesling Spatlese

Passion fruit jel, charred passion fruit, chantilly cream, sesame tuile

Or

\* White chocolate truffle mousse bombe 🍷 Chamdeville ROSE brut

Fresh mixed berries, vanilla crumble, chocolate sauce

**CHAR'D**  
*Grill*  
FLAME TO TABLE

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# A FIERY CHRISTMAS UNDER THE STARS

## 4-COURSE ROMANTIC DINNER

25<sup>th</sup> Dec 2023 | 6.30pm to 10.30pm

**THB 2,999++ PER PERSON**

Kids 12 & below THB 999++ per person | FREE for Children 5 yrs & under

### COLD STARTER

Turkey & dry fruit terrine

Cranberry puree, raspberry gel, walnut crumble, pea cress, basil oil, pistachio, apricot

Or

Char'd tomato & avocado bruschetta

Avocado mousse, tomato concasse, balsamic madonna, pine pesto, basil tuile

### SOUP

Lobster bisque

Creamy lobster soup, lobster meat & dill oil

Or

Rosemary scented butternut soup

Rosted pumpkin seed, herbed focaccia, rosemary infused oil, creamy foam

### SORBET

Passion fruit sorbet with coconut crumble

### MAIN COURSE

Rotisserie charred farmers half chicken

Or

Australian black angus rib eye mb2/3

### VEGAN

Dukkha crusted quinoa tian & mix garden salad

All mains are served with charred vegetable, chorizo cheese croquettes

Choice of sauce: Homemade jus, Thai najim, lemon butter sauce

### DESSERT

Mango & passion cheese cake

Passion fruit jel, charred passion fruit, chantilly cream, sesame tuile

Or

White chocolate truffle mousse bombe

Fresh mixed berries, vanilla crumble, chocolate sauce

**CHAR'D**  
*Grill*  
FLAME TO TABLE

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**CHAR'D**  
Grill  
FLAME TO TABLE

31 DECEMBER 2023

# FIRE & FLAVOUR

## NEW YEAR'S EPICUREAN JOURNEY

Savour a sophisticated New Year's Eve with a 5-course flame-to-table grill experience on the water. Relish exquisite all-natural Australian Wagyu beef and free-flow drinks packages to get you in the celebratory mood. Enjoy live music and a mesmerizing fire show to welcome in the new year in elegance and style.

### 5-COURSE SET MENU THB 5,555++ per person

THB 1,999 ++ 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 Pouring Drinks

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

#### 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



# FIRE & FLAVOUR

## NEW YEAR 5-COURSE SET MENU

**CHAR'D**  
*Grill*  
FLAME TO TABLE

**THB 5,555++ PER PERSON**

Kids 12 & below THB 1,999++ per person  
FREE for Children 5 yrs & under

*31<sup>st</sup> Dec 2023*

*6.30pm to 10.30pm*

### COLD STARTER

**Tuna avocado tartare**

Saku aaa tuna, raspberry gel, dill cream, red radish, pea cress, herb oil

Or

**Heirloom beetroot & avocado tartare**

Balsamic madonna, radish, saffron cream, dukkha crust basil, tapioca crisp

### SOUP

**Chicken chowder soup**

Creamy chicken soup, crispy bacon & corn

Or

**Sun chock soup**

Jerusalem artichoke, purple potato chips, cheese tortellini

### OYSTER 3 WAYS

Thai seafood, salsa verde, mignonette dressing

### SORBET

**Passion fruit**

Coconut crumble, passion fruit coulis

### MAIN COURSE

**Australian black angus rib eye mb2/3**

Or

**Chargrilled tiger prawns**

### VEGAN

**Roasted cauliflower steak & mix garden salad**

Mains course are served with charred vegetable, chorizo cheese croquettes, potato dauphinoise

Choice of sauce: Homemade jus, thai najim, , chimichuri sauce, lemon butter sauce

### DESSERT

**Thai coconut crème brulee**

Homemade baked custard in fresh thai coconut, vanilla bean cream, crispy meringue

Or

**New York cheese cake**

Mixed berries coulis, crispy tuile, pistachio crumble, chantilly cream

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