



Christmas Eve
24 December 2016

There is no other evening as magical as **Christmas Eve**. Celebrate with your loved ones or the entire family in our relaxing Seabreeze Cafe & Terrace.

- 7.00pm Welcome Cocktail
- 7.30pm **Christmas Eve International Buffet Dinner With "Live Band"**
- 8.30pm Christmas Carols
- 9.30pm Live Band Show
- 10.00pm Santa Claus presents gifts to kids
- 10.30pm Live Band Show
- 12.00am Party Ends

Christmas Eve International Buffet Dinner
THB 1900++ for adults
THB 800++ for a kids between 6 and 12 years old
Free for kids below 6 years old.



Christmas Eve
24 December 2016



Sam's 4 Courses Set Menu
(Includes a glass of Fleur De France Sparkling Wine)

Adult: THB 2200++
With Wine Pairing THB 3400++

- Amuse Bouche**
Warm Figs stuffed with Goat Cheese and Balsamic glaze
- Seafood Platter Special**
Snow Crab Salad with Apple Jelly, Cured Salmon Beetroot and Maine Lobster Claw
Babich Black Label Marlborough, Sauvignon Blanc, New Zealand
- French Onion Soup**
With Port Wine served with Crispy Puff and Gruyere Cheese
Estrella, Pinot Grigio, California
- Lime Mojito Sphere**
Combination of Lime Juice, Syrup, Mint and White Rum
- Christmas Roasted Duck Roulade**
Stuffed with Prunes and Apple
Buttered Sprouts, Baby Carrots and Raspberry Gravy
Robert Mondavi Private Selection, Pinot Noir, California
Or
- Grilled Prime Australian Tenderloin**
Fondant Potatoes, Buttered Sprouts, Glazed Carrots and Chestnuts with Red Wine Sauce
Kaiken Terroir Series Reserva Cabernet Malbec, Argentina
- Christmas Pudding with Warm Brandy Sauce**
Quinta Do Portal 20 Aged, Tawny Port
- Freshly Brewed Coffee or Selection of Teas**
Minced Pie and Chocolate Petit Fours



New Year's Eve
31 December 2016



Sam's 5 Courses Set Menu
(Includes a glass of Fleur De France Sparkling Wine)

Adult: THB 2700++
With Wine Pairing THB 3900++

- Trio of Amuse Bouche**
- Australia Live Oysters**
On Ice with Condiments or Au Gratin
- Pressed Terrine of Goose Liver**
With Poached Figs and Pearl Onions in Port Wine served with Crispy Brioche
Crane Lake, Gewurztraminer, California
- Seared Scallops**
With Golden Raisins Puree and Bacon Braised Brussels Sprouts
Maverick Breechers Barossa, Chardonnay Vignier, Australia
- Champagne Sherbet**
Australian Striploin Wagyu
With Grilled Portobello Mushrooms,
Mashed Avocado and Steamed Garden Greens and Pepper Sauce
Kaiken Terroir Series Reserva, Cabernet Malbec, Argentina
Or
- Beef & Reef**
The best Australian Beef Tenderloin and Maine Lobster with Grilled Portobello Mushrooms
Steamed Buttered Broccoli, Gratin Potatoes with Duo Sauce
Contino di Negrar Le Roselle Ripasso Valpolicella, Italy
- Poached Pear in Red Wine**
Served with Mascarpone Cream and Berry Compote
Sileni Estate Selection Late Harvest, Semillon, Hawke's Bay New Zealand
- Freshly Brewed Coffee or Selection of Teas**
Chocolate Pralines



New Year's Eve
31 December 2016

An evening with the STARS! International Buffet Dinner with specialties and favorites from around the world and Seafood Galore Live Band, Musical Stars, DJ and lucky draw prizes!

Sea Breeze International Buffet Dinner New Year Program:

- 7.00pm Welcome Cocktail and Music by Resident DJ
- 7.30pm New Year's Eve International Buffet Dinner with "Live Band"
- 9.00pm Fire show
- 9.30pm Live Band Show
- 10.00pm DJ and Dancing
- 11.00pm Live Band Show
- 11.30pm Cabaret Show
- 12.00am New Year's Eve Countdown
- 1.00am Party Ends & A Happy Prosperous New Year 2017

New Year's Eve International Buffet Dinner
THB 3900++ for adults
THB 1500++ for a kids between 6 and 12 years old
Free for kids below 6 years old.