



**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 Terrair 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 Terrair 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.