

SATURDAY 23 DEC 2023

CHRISTMASSY COCKTAILS

Indulge in a lavish and opulent Christmas experience with our exquisite Cocktail & Canapés selection while partaking in the festive decoration of our magnificent Christmas tree. Join us for an unforgettable Christmas celebration at the Anantara Angkor Resort.

PROGRAMME:

17:00 till 18:00 – Christmassy Cocktail & Canapés while decorating the Christmas tree Mulled wine, Spiced cider, Chocolate chip cookie for kids.

Price: Complimentary



SUNDAY 24 DEC 2023

CHRISTMAS EVE **CELEBRATION**

Immerse yourself in the warmth of the holiday spirit as we come together to share love and joy with those closest to our hearts. Our festivities will be filled with gourmet delights, exquisite drinks and live music.

PROGRAMME:

17:00 till 17:30 – Christmas Choir

18:00 till 22:00 - Instrumental Classic Christmas music band

18:00 till 22:00 -Christmas Buffet

JOY TO THE WORLD Price: USD 112 per person
Price is inclusive of 17.71% taxes and service charge
Children 5 to 11 years old are chargeable at 50% off the adult pricing



GALA BUFFET DINNER MENU

At Chi Restaurant & Bar | 6.00 pm - 11.00 pm

ASIAN APPETIZER

Cambodian Beef with crunchy vegetable Vermicelli salad with seafood Fresh vegetable spring rolls with sugar palm dips (v) Grilled vegetable and pumpkin terrine (v)

WESTERN APPETIZER

Seafood ceviche Beetroot Greek salad with cheese Couscous rice salad (veg) Chickpea Hummus (veg)

COLD CLIT STATION

Smoked River Red snapper with herbs, cooked ham, Pork liver Terrine, Beef pastrami and Selection of Khmer Pâté. Served with pickle, Capers, gherkin, Pickled onion, Pitted olives and jalapeno

CHI SALAD BAF

Basket of Mix Lettuce, Corn Kernel, French Beans, Garbanzo bean, Beetroot, Cucumber, Cherry tomato, Lotus Root, Baby Corn, Carrot Shredded, Bell pepper, Onion, Long eggplant, Mushroom, Green beans, Shredded round and red cabbage, Bacon, croutons, French dressing, Thousand Island, Horseradish Cream, Sesame Soya Dressing, Herb Vinaigrette, Italian Dressing, Cesar dressing, Cocktail dressing, Khmer dressing, Mayonnaise, Soya sauce

INTERNATIONAL CHEESE SELECTION / CONDIMENTS

Selection of Fine International Cheese Brie cheese, Emmental cheese, Gouda cheese, Blue cheese, Salt crackers, Walnut, Fresh grapes, Dried raisins, Dried Prunes, Dried Apricots, Dried mango, Dried Pineapple

CHILLED SEAFOOD COLINTER

Lobster, Flower Crabs, Chili oysters with Horseradish, Tabasco, Wasabi, Yellow Lime, Kikkoman sauce, Cocktail sauce, Green cucumber and Yellow ginger pickle

SOUP CORNER

Roasted Tomato & Carrot cream soup Served with crispy herb croutons

BREAD STATION

Homemade bread

Assorted Baguette, Herb baguette, Hard baguette, Soft baguette, Anantara bread, Ciabatta, Gluten free, Pita bread, Whole meal pita bread

Assorted whole meal bread, Raisin bread, Dark rye bread, Sesame bread, Grissini, Cereal bread, Walnut bread

Assorted Whole grain roll and combination of mini bread from chef (Home-Made Jam, Butter, Cream cheese and Wild honey)

KHMER NOODLE STATION

Battambang Mee Kola Steam rice noodle with seasoning Served with poached chicken, eggs, pork pate, sweet basil, fresh cucumber, cucumber pickle, bean sprout, peanut, chili paste, dried shrimp minced, fried shallot, sour Khmer dressing and condiment

CARVING LIVE STATION

Roasted Turkey with honey mustard and chestnut stuffing, rosemary.

Baked whole Tonlay sap snake fish in rock salt crust with lemongrass and kaffir lime leaf

(Green mango sauce, tamarind dip, Khmer chili dip, salt pepper & lime)

Cranberry sauce, rosemary jus, mint Jelly sauce, green pepper sauce, mustard sauce, Egg and sour cream sauce

BBQ LIVE STATION

Variety of Fresh meat and fish (Takeo Lobster, Tiger Prawn, Flower Crab, Squid, Clam, Pork rib, Chicken wings, Sausages) and all Condiments and sauce (Sour hot chili sauce, Khkong sauce, ginger coriander sauce, salt and black pepper sauce, fish sauce with chili garlic)

HOT CHAFING DISHES

Arabic Bukhari rice
Steam Jasmine rice with pandan leaves
Eggplant moussaka topped with cheese
Roasted chicken leg with prune & rosemary sauce
Saraman beef shank curry
Parklow duck breast with long broccoli
Creamy vegetable Korma curry

DECCEPTO

Cup Cake: Chocolate cake, Blue berry, Strawberry, Mixed fruit

Tart Cake: Mixed fresh fruit, Lemon, White chocolate Assorted macaroons: Coconut flavor, Lime flavor,

Strawberry, Blueberry

Cake: Opera, Chocolate brownie, Carrot cake Mousse Cake: Mango mousse, Strawberry mousse Chi Khmer Sweets: Chak Chan Cake, Yellow bean Cake, Steam Taro in coconut cream, black glutinous rice with jack fruit and Chabchai in sweet coconut cream

SEASONAL FRESH FRUIT STATION

(Pineapple, Apple, Watermelon, Papaya, Rambutan, Dragon fruit, Rose apple)

LIVE CRÊPES SUZETTE STATION

Fruit Flambé and Crêpes Suzette with Selection of Fresh Fruit (Pineapple, Apple, Papaya, Banana, Mango) with Assorted Ice creams, Chocolate Sauce, Vanilla Sauce, Raspberries sauce, Orange sauce

MONDAY 25 DEC 2023

HONEY ROAST TURKEY

At Chi Restaurant, indulge in our delectable Honey Roast Turkey, perfectly cooked to a golden brown. The succulent turkey will be served with rosemary potatoes, stuffing, and cranberry sauce, with free-flow of wine for a festive touch.

Before that, don't forget the visit of Santa Claus himself during breakfast and be showered with gifts. Then, head over to Road 6 Bar & Lounge for a morning filled with fun games and Billiard challenges.

PROGRAMME:

Morning, Santa visit to Chi during breakfast Road6, Bar & Lounge, fun games after breakfast and Billiard challenge

12:30 till 15:00 – Honey Roast Turkey Menu by Chef Hove

Price: USD 50 including free flow wine

Price is inclusive of 17.71% taxes and service charge

Children 5 to 11 years old are chargeable at 50% off the adult pricing



THE HONEY ROAST TURKEY EXPERIENCE

At Chi Restaurant & Bar | 12:30 till 15:00

STARTER

Fresh salmon tartare bagel

APPETIZER

Grilled lamb chops

with aubergine gratin and melted mozzarella cheese Green rocket and honey balsamic

SOUP

Turkey chowder

with Red Caviar and truffle oil

SORBET

Lime sorbet

MAIN COURSE

Pan-Roasted rosemary turkey

Duo of carrot and corn purée, buttered green vegetables and Roquefort cheese sauce

DESSERT

Christmas Log Cake with Strawberry Sauce

SUNDAY 31 DEC 2023

ANGKORIAN FESTIVAL NIGHT

NEW YEAR'S EVE CELEBRATION

Celebrate the start of a new year with us at Angkor town and create memories that will last a lifetime filled with joy, fun, and blessings. Indulge in a delicious feast of local cuisine and toast to good health, wealth, and happiness with loved ones and new friends. As the countdown to midnight begins, raise a glass to the start of a new year and make a wish for the future.

PROGRAMME:

18:00 till 23.:00 - Gala Dinner

18:00 till 19:00 – Traditional Apsara Dance Show

19:00 till 01:00 - Live Band & DJ

23.59 – Countdown

00:00 till 1:00 - Music & DJ

Price: USD 230 including free flow wine

Price is inclusive of 17.71% taxes and service charge

Children 5 to 11 years old are chargeable at 50% off the adult pricing



GALA DINNER BUFFET

6.30 pm till 1 am - Band with MC & DJ | 7.00pm - Apsara Show

ASIAN APPETIZER

Khmer roasted beef salad Green mango salad with mussels Prawn pomelo salad Vermicelli salad with vegetable (v) Asian lentil croquette (v)

WESTERN APPETIZER

Mediterranean pasta salad with seafood Asparagus beef bundle with pesto sauce Octopus ceviche Quinoa Greek salad (v) Chickpea Hummus (v)

COLD CUT STATION

Smoked River Red snapper with herbs, cooked ham, Parma ham, Pork liver terrine, Beef pastrami, Spicy pepperoni and Selection of Khmer pâté. Served with pickle, caper, gherkin, onion pickle, pitted olives and jalapeno

CHI SALAD BAR

Basket of Mix Lettuce, Corn Kernel, French Beans, Garbanzo bean, Beetroot, Cucumber, Cherry tomato, Lotus Root, Baby corn, Shredded carrot, Bell pepper, Onion, Long eggplant, Mushroom, Green beans, Shredded round and red cabbage, Bacon, Croutons, French dressing, Thousand island sauce, Horseradish cream, Sesame soya dressing, Herb vinaigrette, Italian dressing, Caesar dressing, Cocktail dressing, Khmer dressing, Mayonnaise, Soya sauce

INTERNATIONAL CHEESE SELECTION / CONDIMENTS

Selection of Fine International Cheese: Brie cheese, Emmental cheese, Gruyere cheese, Gouda cheese, Blue cheese and Cheddar cheese, Salt crackers, Walnut, Fresh grapes, Dried raisin, Dried prunes, Dried apricot, Dried mango, Dried pineapple

CHILLED SEAFOOD COUNTER

Lobster, Flower Crabs, Scallops, Oysters, Mussels Octopus on shredded chill vegetables with Horseradish, Tabasco, Wasabi, yellow Lime, live Kikkoman, Cocktail sauce, Green cucumber and yellow ginger pickle

ASSORTED SUSHI & SASHIMI STATION

Avocado, Cucumber, yellow turnip / Yellow fin tuna / Tasmanian salmon/ Fresh Tuna Meguro/ Red Snapper With Condiments: Wasabi, Yamasa Soya, Japanese Ginger Pickle, lemon wedges, Ginger & Baby Turnip sauce

SOUP STATION

Royal Turkey Consommé soup Served with Cognac wine shredded vegetables, Quail eggs, Turkey meat

BREAD STATION

Variety of Homemade bread: Assorted of Baguette, Herb baguette, Hard baguette/ Soft baguette/ Anantara bread, Ciabatta, Gluten free, Pita bread, Dark pita bread. Assorted whole meal bread, Raisin bread, Dark rye, Sesame bread, Bread stick, Cereal bread, Walnut bread. Assorted Whole grain roll and combination of mini bread from chef (Home-Made Jam, Cream cheese, Butter and Wild honey)

PASTA STATION

Selection of sauces and pasta (spaghetti, penne and linguine) (Tomato Sauce, Bolognaise sauce, Creamy Sauce and Pesto sauce)

Diced Tomato / onion / carrot / bell pepper / mushroom with parmesan cheese, chilli flakes, tabasco

CARVING STATION

Roast Australian Striploin.

Roast Rack of Lamb-Roast rack of lamb Saffron baby potatoes, vegetable, butter and almond slice

Cranberry sauce, rosemary jus, mint jelly sauce, green pepper sauce, mustard sauce, sour cream and egg white sauce

BBQ STATION

Variety of Fresh Seafood

(Lobster, Tiger Prawn, Flower Crab, Squid, Clam, Barracuda steak Pork rib, Chicken wings, Sausages, Quail) and all Condiments and sauces (Sour hot chili sauce, Khkong sauce, ginger coriander sauce, salt and black pepper sauce, fish sauce with chili qarlic)

HOT CHAFING DI SHES

Spanish Seafood Paella Rice
Steamed Jasmine rice with pandan leaves
Pan-seared snapper fish with Saffron cream sauce
Chicken Marengo
Beef shank Osso Buco
Baked pork chop with blue cheese
Indian vegetable curry

DESSERTS

Cup Cake: Chocolate cake / blueberry / strawberry / mixed fruit

Tart Cake: mixed fresh fruit / lemon / white chocolate Assorted macaroons: Coconut flavor / lime flavor / strawberry/ blueberry

Cake: Opera cake / Chocolate Brownies /Carrot Cake Mousse Cake: Mango mousse / Strawberry mousse Chi Khmer Sweets: Chak Chan Cake / Yellow bean Cake / Steam Taro in coconut cream / Black glutinous rice with jack fruit / Chabchai in sweet coconut cream

SEASONAL FRESH FRUIT STATION

(Pineapple, Apple, Watermelon, Papaya, Rambutan, Dragon fruit, Rose apple)

LIVE CRÊPES SUZETTE ACTION STATION

Fruit Flambé and Crêpes Suzette with Selection of Fresh Fruit (Pineapple, Apple, Papaya, Banana, Mango) with Assorted Ice creams, Chocolate Sauce, Vanilla Sauce, Raspberries sauce, Orange sauce

MONDAY 1 JAN 2024

NEW YEAR'S DAY BUBBLY BRUNCH

Start your new year on a delicious note with our Bubbly Brunch at Chi Restaurant. Begin your brunch with a glass of bubbly, sparking a bright and positive start to the year ahead. Our chefs have designed a special menu that includes a variety of fresh, local ingredients, prepared with creativity and expertise.

PROGRAMME

From 12:30 till 15:00 – Bubbly Brunch

Price USD 50 including all-you-can-drink Sparkling wine, Kir, Mimosa, Bellini Price is inclusive of 17.71% taxes and service charge Children 5 to 11 years old are chargeable at 50% off the adult pricing



NEW YEAR'S BRUNCH MENU

At Chi Restaurant & Bar | 12.30 till 3pm - Live Music

APPETIZER

Fresh Spring Roll, Niçoise Salad, Potato Eggs Salad, Greek Salad, Melon & Shrimp Cocktail, Chicken Parfait in Mini Brioche

SALAD BAR

Basket of Mix Lettuce, Corn Kernel, French Beans, Garbanzo bean, Beetroot, Cucumber, Cherry tomato, Lotus Root, Baby Corn, Carrot Shredded, Bell pepper, Onion, Long eggplant, Mushroom, Green bean and Shredded round and red cabbage

Condiment: Bacon, Croutons, French dressing, Thousand island sauce, Horseradish Cream, Sesame Soya Dressing, Herb Vinaigrette, Italian dressing, Caesar dressing, Cocktail dressing, Khmer dressing, Mayonnaise, Soya sauce

THREE WAY FISH STATION

Smoked Salmon, Paprika Mackerel, Herbs Crusted Seabass

FRESH JUICE STATION

ABC, Orange, Pineapple and Watermelon

BAKERY STATION

Ham Croissant, Chocolate Croissant, Banana Bread, Black Cherry Danish, English Cake, Doughnut; Berliner (Strawberry and icing Sugar) Sausage Roll, Bread Roll Hard Roll, French Baguette, Muffin, Brioche bread Strawberry Jam, Pineapple Jam, Marmalade, Egg Jam, Butter.

WAFFLE STATION

Selection of Waffle, Pancake & French Toast Condiment: Maple Syrup, Honey, Cinnamon Sugar & Chocolate Sauce

EGGS STATION

Egg, slice Mushroom, Ham, Onion, Tomato, Spring Onion, Grated Cheddar Cheese and Capsicum

CHAFING DISH

Breakfast chicken Sausage Crispy Bacon Roasted herb Potatoes Stuffed tomatoes Fried flat rice noodle with eggs Curry Pineapple fried rice

KIDs CORNER

Mini hot Dog, Mini Burger, Crispy Chicken Drum stick, French Fries Condiment: Tomato ketchup, Tartar Sauce.

SOUP

Crab and egg drop soup with bamboo shoot

DESSERTS

Selection of French Pastries and Sweets Selection of Anantara Khmer Sweets Fresh slice seasonal Fruits Platter

Anantara Coffee Tea and Petit fours

Price: USD 50

With Unlimited Local Beers, House wine,

Sparkling wine and cocktail.



