



CHRISTMAS TREE LIGHTING CEREMONY


TUESDAY, 19 DECEMBER 2023
6.00 - 7.00 PM


LIVE STATION


Smoked salmon cone with dill cream
and lumpfish caviar 

Mini-quiche with chicken, parmesan and leek 

Herbed goat cheese crostini with pomegranate  

Mince pie 

Gingerbread cookies 

Fruit skewers 



GUILTY GLUTTONS

Monday, 25 December 2023 | 12.00 noon – 4.00 pm

THB
2,500++

STARTERS

(sharing style)

- **Smoked salmon:** classic gravlax, beetroot gravlax, black pepper gravlax
Lemon, capers, sliced apple, chives, cornichons, cucumber, dill cream, salad greens
- **Paris ham, chorizo, mortadella, brie de Meaux, manchego, burrata** 🍷 🐷 🌱
Marinated olives, sun-dried tomato tapenade, grissini, walnut sourdough 🍷 🌱
- **Raw bar:** oysters, king prawns, Phuket lobster, crab, clams, mussels
Cocktail sauce | mignonette sauce | garlic lemon aioli | seafood sauce
- Roasted octopus with harissa, raw fennel salad, lemon and mizuna
- Caesar salad with crispy bacon, sardines, parmesan cheese, herb croutons 🍷 🌱
- Chilaquiles with poached egg and chicken, jalapeño, spicy honey 🌱
- Spanish tortilla with potato, onion, chorizo, spicy tomato sauce 🍷

MAIN COURSE

(choice of one)

Red mullet with lobster bisque, kaffir lime, caviar, sourdough 🌱

or

Wagyu beef short rib with broccolini and Peruvian-style rice flavoured with rockfish stock

DESSERT

(choice of one)

Orange and lime churros with dulce de leche and chocolate sauce 🌱

Quindim coconut egg custard

WAFFLES & PANCAKES

(live station)

- Fluffy American pancakes 🌱
- Belgian waffles 🌱
- French toast 🌱

Condiments 🌱

Maple syrup | Whipping cream | Dark chocolate sauce | Chocolate chips
Sliced almond | Pecan nuts | Peanut butter | Fresh berries | Caramelised banana
Fruit compote | Cinnamon sugar | Shredded coconut | Vanilla ice cream | Coconut sorbet

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax.



Vegetarian



Pork



Nuts



Gluten

CENA DE NOCHEBUENA

Sunday, 24 December 2023 | 6.30 – 10.30 pm | Guilty

THB
2,850++

AMUSE-BOUCHE

'Holy Guacamole' with crispy tortillas

STARTERS

LAS OSTRAS DE MASSA

Gillardeau oysters, ponzu, kaffir, ginger, chilli, cilantro

PALMITO Y MANGO

Palm heart salad with mango, celery, red onion, cilantro, calamansi citrus

PASSION TIRADITO

Salmon, sweet potato strings, salmon roe, sesame seeds, passion fruit tiger milk

GUILTY FESTIVE SPECIALS

GAMBA A LA BARBACOA

Tiger prawn with red aji limo pepper, raw fennel salad, grapefruit, lemon gel

PAVO RELLENO DE CARNE

Stuffed turkey roulade with butternut squash, pickled mushroom and anticuchera sauce

REFRESCO

MARGARITA CONGELADA DE MARACUYA

Semi-frozen passion fruit margarita

MAIN COURSE

NERO ROJO CON SALSA CRIOLLA

Pan-fried red grouper with pickled spicy red onion salad and aji verde sauce

PIERNA DE CORDERO ESTOFADA

8-hour slow-braised lamb shank with aji amarillo rice, broccolini, chimichurri

DESSERT

PIONONO

Cinnamon sponge cake, egg yolk and orange cream with salted caramel ice cream

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Vegetarian



Pork



Nuts



Gluten


SEASIDE MAGIC DINNER



SUNDAY, 24 DECEMBER 2023
6.30 – 10.30 PM

THB
2,500++

COLD APPETISERS

Salmon gravlax, herb cream cheese,
lumpfish caviar 

Cranberry brie bites with walnut bread   

Crayfish and crab brioche bites 


Watermelon gazpacho  



Chicken roulade with brie cheese, honey,
thyme Pâté with pork and pistachio

Chicken liver pâté

Shrimp cocktail


SALAD BAR

Cranberry pecan salad with feta and
balsamic glaze  

Roasted root vegetable salad, pear, blue
cheese and almond  

Coleslaw with Phuket pineapple 

Caprese salad, tomato, mozzarella, basil
leaves 

Mediterranean chickpea salad, cucumber,
tomato, feta, olives, lemon-oregano
vinaigrette 

BREAD SELECTION

Rustic sourdough | Dark multigrain |
Soft roll | Bread sticks |

Salted and unsalted butter | Olive
tapenade | Muhammara roasted pepper
and walnut spread

HOT STARTERS

Quiche with chicken and leek 

Crab and saffron cutlet 

SOUP

Roasted pumpkin soup 

Oxtail soup

MEAT CARVING

Roasted turkey

Honey-glazed picnic ham

Garlic herb-crustured prime rib

SAUCE

Giblet sauce | Gravy | Thyme sauce |
Lingonberry compote | Apple cinnamon
sauce

FISH & SEAFOOD LIVE STATION

Salmon in salt crust

Piri-Piri BBQ prawns

Sea bass in banana leaf

SAUCE

Garlic lemon butter sauce | Sriracha
mayonnaise | Chimichurri

 GLUTEN  VEGETARIAN  NUTS  PORK

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SEASIDE MAGIC DINNER

HOT SIDE DISHES

Creamy mashed potatoes

Chestnut stuffing with sage and apple 🍄

Maple-glazed baby carrots 🍄

Roasted Brussels sprouts with walnut 🍄 🍄

Sautéed green beans with bacon
and onion 🍄

Roasted potato and sweet potato 🍄

THAI SALAD LIVE STATION

Yam Som O pomelo and prawn salad

Spicy Larb Salmon salad with roasted rice

Som Tam papaya salad

THAI FAVOURITES

Gai Hor Bai Toey - deep-fried chicken in
pandanus leaf 🍄 🍄

Vegetable spring rolls with
sweet chilli sauce 🍄 🍄

THAI MAINS AND SIDES

Steamed jasmine rice 🍄

Garlic fried rice 🍄

Chicken coconut soup 🍄

Stir-fried vegetables with cashew nuts 🍄 🍄

Panang curry with seabass and
kaffir lime leaf

Massaman curry with wagyu beef cheek 🍄

Wok-fried grouper with spring onion and
Chinese celery

DESSERT

Tiramis-choux tower 🍄

Baked cheesecake with blueberry jam 🍄

Red velvet cake 🍄

PETIT FOURS

Gingerbread muffins 🍄

Chocolate-cranberry brownie 🍄

Salted caramel tart 🍄

Lemon meringue 🍄

Tiramisu 🍄

Mango sticky rice 🍄

Thai tea macaron 🍄

ICE CREAM & SORBET

Rum raisin, Midnight brownie,
Coconut sorbet, mango sorbet 🍄

CONDIMENTS

Chocolate sauce | Peanuts | Sprinkles |
Chocolate chips | Dry fruit

ICE CREAM TEPPANYAKI

Oreo cookie ice cream 🍄

Amarena cherry yoghurt and
chocolate crisps

KIDS' CORNER

French fries

Chicken nuggets 🍄

Mini beef burger 🍄

Deep-fried sausage

Penne pasta with
tomato sauce 🍄 🍄

Mini fruit skewers 🍄

🍄 GLUTEN 🍄 VEGETARIAN 🍄 NUTS 🍄 PORK

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