

NEW YEAR'S EVE GALA DINNER

Journey through Thailand

◆ **Taste of Lanna**

Grilled Chiang Mai Sausage
Fresh Nam Prik Noom and Nam Prik Oong
Kai Pam
Khoa Kan Jin
Jin Som Mok Khai
Black Sticky rice

Live Station

Kanom jeen nam kiew
Khao Soy

◆ **Traditional Thai Ayutthaya**

Saang Wa Groong
Lotus maing klum
Royal lotus with prawns and sauce
Groong Saloong

Live Station

Kanom kok with curry
Kai jeaw poo and prawns top rice

◆ **E-san E-san**

Grilled Marinated Chicken (*Korat Chicken*)
Phad Mee Korat (*E-san Phad Thai*)
Khao gree (*Charcoal Sticky rice marinated with egg yolk*)
Roast Beef marinated in E-san style with
nam jim jaew

Live Station

Som Tum Thai and Thai Anchovy
Grilled Fish with salt and Vermicelli serve
with spicy peanut sauce

◆ **Southern Thailand
(Welcome to Samui)**

Grilled Seafood with the love of
Andaman Sea and Gulf of Thai

- Phuket Lobster
- Cicada Crab
- Cuttlefish
- Giant Andaman Squid
- Andaman Tiger prawns
- Andaman White Tiger prawns
- Rock lobster
- Giant Seabass
- Thai Giant Tuna (*Grilled or Sashimi*)

Deep fried Softshell Crab with green Mango
Ko Rae Chicken with bamboo sticky rice
Nam prik kapi with local mackerel fish

◆ **Hot dish**

Chainart jasmine rice
Khao phad nam prik long ruea
Pineapple curry with prawns
Beef in Mussaman curry
Tofu with black pepper and young pepper
Phad sam men



ANANTARA
LAWANA • KOH SAMUI
RESORT

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◆ **Desserts**

Central (Ayutthaya)

- Steamed custard with lotus seed and taro
 - Mango sticky rice
 - Look chup
- Thai traditional desserts

Live Station

- Kanom buang (*Thai mini crepe*)

Southern (Koh Samui)

- Kanom ko (*coconut sugar rice ball*)
 - Kalamae
- Pandan chiffon cake
- Kanom la

Northern

- Crispy rice with coconut caramel
 - Kanom mun
 - Kanom tien

Live Station

- Kanom wong (*fried banana donut*)
 - Fried banana

North eastern (E-san)

- Grilled crispy rice
- Steamed banana sticky rice in banana leaves