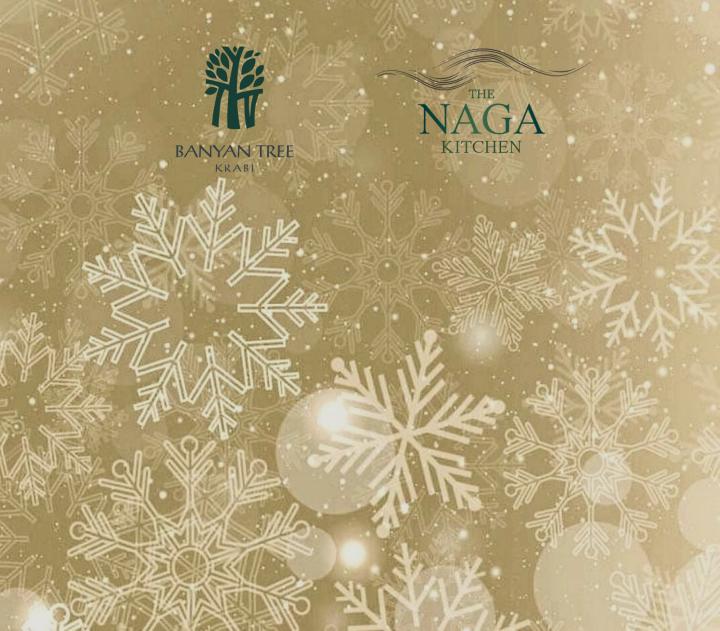


## Christmas Eve Gala Dinner

Tantalize your taste buds at The Naga Kitchen with our special Christmas Eve Gala Dinner buffet which offers a variety of delectable international culinary choices.

Live Entertainment
Signature Welcome Drink
THB 3,500 nett per person
Starting at 6:30 pm



#### Salad Bar

Mixed Lettuce, Radicchio, Green Cos, Wild Rocket, Edamame, Sugar Snap Peas, Sliced Onion, Bell Peppers, Cherry Tomatoes, Cucumber, Sliced Red Radish

### **Dressings**

Balsamic, French, Roasted Sesame, Thousand Island, Honey-Lemon Vinaigrette, Caesar Dressing

### **Condiments**

Paprika Croutons, Bacon Bits, Parmesan Cheese, Marinated Artichokes, Marinated Olives, Marinated Bocconcini

## **Appetizer Corner**

Andaman Prawn Cocktail Shooters,

Roasted Roots Salad, Walnut, Basil Dressing
Royal Greek Salad

Roasted Beef with Roasted Rice, Tamarind Chili Dressing Spicy Roasted Chicken, Fresh Herbs in Rice-Paper Roll Smoked Duck and Banana Blossom Salad with Tamarind Dressing



### **Cheese / Cold Cuts**

Brie, Danablu, Petit Pont, Camembert, La Buchette Herbs Crackers, Grapes and Dried Fruit Selections Salami, Coppa Ham, Black Pepper Salami, Air-Dried Beef

### Fresh from the Oven

Variety of Freshly-Baked Bread Selections

## **Variety of Butter**

Unsalted Butter, Salted Butter, Spicy Butter, Seaweed Butter, Truffle Butter

## Vegetarian and Indian Selections

Crispy Vegetable Spring Roll, Sweet Plum Sauce Green Curry with Mixed Vegetables Jeera Aloo, Chole Masala, Indian Jeera Rice, Indian Bread Nan and Roti



## Freshly-Baked Pizza

Pizza Siciliana

Tomato Concassé, Mozzarella, Grilled Eggplant, Artichoke, Tomato, Olive, Bocconcini and Sweet Basil

Pizza Tartufo Truffle

White Cheese Sauce, Sautéed Mushroom, Truffle Puree, Mozzarella Cheese

## **Hot Specialties**

Fried Noodle with Prawns and Tamarind Sauce
Stir-Fried Chicken, Onions, Bell Peppers and Cashew Nuts
Honey Miso-Glazed Salmon, Sesame Kale, Mushrooms
Grilled Chicken Roulade, Spinach, Mushroom Ragu
24-Hour Slow-Braised Beef Cheeks in Red-Wine Sauce
Oven-Baked Ragu Duck Lasagna

## Japanese Maki Burn Fire

BBQ Fish Roll, BBQ Wagyu Beef Roll, BBQ Vegetable Roll Shoyu, Wasabi, Pickled Ginger



### Soup

Smoked Potato Cream Soup and Herb Croutons

### **Side Dish Selection**

Roasted Pumpkin
Roasted Winter Vegetables
Sautéed Red Cabbage with Walnut
Sautéed Brussels Sprouts
Potato Au Gratin

#### **Asian Station**

Spicy Tuna and Salmon Tartare with Local Fresh Herbs

### **Salmon Station**

Three Flavors of Homemade Style Smoked Salmon Vodka & Beetroot, Gravlax, Thai-Style Spicy 'Larb' Shallots, Capers, Lemon, Garlic Chips, Herb & Garlic Cream Cheese



### Live Risotto Station

Truffle Risotto with Mushroom and Asparagus in Parmesan Wheel

## **Live Carving Station**

Honey-Glazed Christmas Ham
Slow-Roasted Wagyu Prime Ribs
House-Smoked Turkey with Stuffing and Cranberry Sauce and Grilled
Bacon-Wrapped Sausage
Dijon Mustard, Peppercorn, Red Wine, Nam Jim Jeaw

### Santa's Sweets

Christmas Fruit Stollen, Croque-En-Bouche Christmas Tree
Assorted Macaroons, Assorted Fruit Tartlets
Assorted French Pasties, Christmas Rich Fruit Cake
American Baked Cheesecake, Christmas Log Cake
Galette Des Rios (King Cake), Red Berries Mirror
White Forest Mousse Cake, Pear Red Wine
Bitter Chocolate Mousse, Blueberry Delight, Strawberry Truffle
Assorted Christmas Cookies, Seasonal Sliced Tropical Fruits



#### **Live Station**

Crème Brûlée with Assorted Forest Berries

### **Hot Dessert**

Warm Christmas Pudding with Brandy Sauce

### **Ice Cream**

Assorted Homemade Ice Cream with Condiments

## Gluten-Free & Dairy-Free Corner

Chocolate Almond Cake Coconut Financier Christmas Berries Cake Mango and Sticky Rice

