

CHRISTMAS EVE GALA DINNER BUFFET

SUNDAY
24th
DECEMBER
2023



Tuck into a traditional Christmas buffet dinner with all the trimmings by the ocean-side against an elegant backdrop of the azure Andaman sea. Enjoy exceptional culinary treats with stunning sea views at Cosmo Restaurant. The Dinner Buffet starts at 7 pm.

A CHILDREN'S CHOIR WILL VISIT TO BRING YOU IN THE FESTIVE MOOD. SANTA CLAUS AND HIS LITTLE HELPERS WILL MAKE AN APPEARANCE TOO.

South-African singer-songwriter, Eric Canham, here with us in his 5th year, will entertain you throughout the evening. The dinner buffet will feature tried and tested classics such as fine de claire oysters, free range capon from Klong Phai farm, Scottish smoked salmon, Black Angus sirloin and many more delicious festive flavours.

THB 4,900 net per person (food only)
THB 2,450 net for children from 2 to 11 years old
Free for children up to 2 years old

The price includes 10% service charge and applicable VAT



CHRISTMAS EVE

GALA DINNER BUFFET MENU AT COSMO

Raw Bar from Our Cold Room

Romaine, lollo rosso, red oak, rocket, butter head, green garden, cherry tomato, carrot, capsicum, red onion, cucumber, bell pepper, beetroot, sunflower shoots, pomegranate, shaved radish

Dressing and Condiments

Italian dressing, French dressing, Thousand Island dressing, blue cheese dressing, extra virgin olive oil, aged balsamic, lemon oil, pumpkin oil, hazelnut oil, walnut oil, oven baked sunflower seeds, toasted pumpkin seeds & garlic croutons

Seafood Bar

Steamed white shrimp
New Zealand green lip mussels
Marennes-oléron oysters
poached calamari
lemon wedges, seafood sauce,
lime wedges, sauce vierge,
cocktail sauce and tartar sauce

Appetizers

Smoked fish boards of smoked Scottish salmon, gravalax of beetroot house cured sea bass, condiments of capers, cornichons, sour cream, horseradish & a dill and mustard dressing

Beef tartar with truffle mayonnaise, wild rocket, sundried cherry tomatoes and crispy ciabatta

Marianted Norwegian salmon laab, Thai style marinated Scottish salmon, marinated in lime, lemongrass, chilli, fish sauce, fresh mint, coriander and roasted rice powder

House cured, roasted honey and mustard ham with chef's pineapple chutney, apple and sultana chutney, mustards and pickles

Japanese Corner

Chef's selection maki rolls, nigiri & gunkan

Sashimi of hamachi, akami, shake, saba, tako & hotate serve with shoyu, pickled radish, wasabi, daikon white radish

Temaki hand roll of Atlantic salmon white truffle, avocado, spicy mayonnaise, toasted white sesame, nori and ooba leaf

Salads

Yum som o - spicy pomelo salad with roasted coconut, peanut and crispy shallot

Yum neua samonpie - spicy grilled local beef salad with lemongrass, chilli, mint, shallot, lime, tamarind, fish sauce and tom yum curry paste

Smoked chicken salad with green apple, oven baked walnuts, rocket and grain mustard and local honey dressing

Green garden heirloom tomato and pomegranate salad with ripped Italian basil, parsley, balsamic and olive oil

Salad of chargrilled zucchini, Goat's cheese with roasted hazelnuts, rocket, lemon, parsley and olive oil

Selection of Continental Cheeses,

Roquefort, Brie, Taleggio, Manchego, Goat's cheese and condiments; apple & grape chutney, red onion marmalade, pineapple chutney, celery, roasted walnuts, dried figs, lavosh, grissini sticks and French butter

Charcuterie Selection

Serrano ham, Bresaola, Coppa ham, Napoli salami & Mortadella with pineapple chutney, zucchini pickles, kalamata olives, cornichons, caper berries and selection of mustards

Carving Station

Pithivier of wild mushrooms, spinach & Goat's cheese with caramelized onion, roasted oyster mushrooms and Goat's cheese in puff pastry

Roasted 120 days grain fed Australian sirloin with yorkshire pudding and horseradish sauce

Pig's in blankets

Whole roasted festive season capon marinated with rosemary, garlic and lemon

Homemade sage and onion stuffing balls

Traditional pan gravy, cranberry sauce, roasted onion sauce, horseradish sauce and a selection of French mustards

Hot Dishes

Garlic and thyme roasted potatoes
Gratin of cauliflower and parmesan cheese
Roasted carrot with garlic and thyme
Panache of green vegetables
Brussel sprouts with chestnuts

Desserts

Christmas pudding with brandy sauce
Mince pies
Dark chocolate mousse with grand marnier
Apple and cinnamon frangipane tart
Opera cake
Chocolate yule log
Chiang mai strawberry cheesecake
Festive cookies
Tiramisu
Sherry trifle
Profiteroles with chocolate sauce
Chef's selection of homemade chocolate truffles (white chocolate with praline, dark chocolate with orange and milk chocolate with baileys)

