

# NEW YEAR'S EVE GALA BUFFET DINNER AT COSMO

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SUNDAY  
**31<sup>st</sup>**  
DECEMBER  
2023



Enjoy a compelling beginning to the New Year with extraordinary indulgences at Phuket's finest address. Dine and dance your way into 2024 with panoramic views over stunning Naiharn Bay on 31st December 2023.

Revel in the celebratory mood as we ring in the New Year together, toasting the last day of the year with a pre-dinner cocktail at Reflections along with free flow of sparkling wine and festive cocktails, then enjoying the incredible sunset over the bay with a choice of culinary indulgences at Cosmo Restaurant presented in a delightful and extensive buffet menu.

The evening starts off with a welcome cocktail reception at 6.30 pm on Reflections rooftop bar. Followed at 7.30 pm by an extravagant gala buffet dinner at Cosmo Restaurant accompanied by live sounds from The Eric Canham Collective.

- THB 15,000 net per person (inclusive of a free-flow beverage package)
- THB 6,500 net (inclusive of a free-flow non-alcoholic beverage package) for children from 2-11 years old
- Free for children up to 2 years old



All wines are served from 3 litre magnum bottles which have been specially imported for us.

*The price includes 10% service charge and applicable VAT*



# NEW YEAR'S EVE

## Raw Bar from Our Cold Room

Assorted salad leaves, romaine, lollo rosso, red oak, rocket, butter head, cherry tomato, carrot, green zucchini julienne, cucumber, bell pepper, radish and beetroot

## 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 and garlic croutons

## Seafood Bar

Blue lip mussels  
Marennnes-oléron oysters  
Poached whole white prawns  
Spicy Norwegian salmon laab  
Thai marinated raw salmon, chilli, red onion, roasted rice, lime juice and fish sauce  
Poached calamari  
Snow crab

Seafood sauce, sauce vierge, lemon & lime wedges, cocktail sauce, lemon mayonnaise, tartar sauce

## 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

Chef's signature hand roll of Akami, ebiko, sushi rice and spicy mayonnaise with Japanese flaked chilli

## Charcuterie Selection

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

# GALA DINNER BUFFET MENU AT COSMO

## Carved In-House Smoked Salmon

Sour cream, shallot, dill and mustard dressing salmon roe caviar, caper berries, cornichons

## Cheese Selection

Gorgonzola, Truffle brie, Brie, Taleggio, Manchego, Goat's cheese serve with cashews, lavosh, grissini, apple chutney, red onion marmalade, pineapple chutney, dried fruits, homemade zucchini pickles and grapes

## Appetisers and Salads

Watermelon feta cheese salad with toasted pine nut

Smoked duck salad with rocket, walnuts, black grapes with a raspberry vinaigrette

Tomato and pomegranate salad with ripped basil, olive oil and balsamic vinegar

Marinated tuna with roasted baby artichoke, smoked olive oil, black olive and rocket with shaved parmesan

Yum moo yang - grilled pork neck salad

Yum talay - spicy seafood salad

Plas yum samonpie - spicy seabass salad

Live station caesar salad - romaine salad with caesar dressing, sour dough croutons, bacon lardons, and anchovy fillets

## Carving Station

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

Roasted leg of Australian lamb studded with rosemary and garlic

Traditional pan gravy, roasted onion sauce, selection of fine mustards

Atlantic salmon en crouete with spinach mousseline in puff pastry with white cream sauce

Roasted cauliflower wellington with chestnut mushroom, ricotta cheese, spinach and nutmeg, wrapped in homemade puff pastry

## Hot Dishes

Garlic and thyme roasted potatoes  
Gratin of cauliflower with parmesan cheese  
Roasted carrot with garlic and thyme  
Panache of green vegetables  
Fried rice with crab  
Tiger prawn stirfried with garlic and chilli  
Choo chee plas

## Signature BBQ

200 Days grain fed angus steak with Café de Paris butter

## Desserts

Assorted mini fruit cheesecakes  
Panna cotta with vanilla macerated-raspberry and dark chocolate crisp  
Milk chocolate and mango mousse  
Sherry trifle  
Assorted macaroons  
Pandan chiffon cake  
Glazed crème brulee  
Red velvet cup cakes  
Profiteroles with dark chocolate sauce  
Mango sticky rice  
Seasonal fresh fruit selection  
Chef's selection of homemade chocolate truffles (white chocolate with praline, dark chocolate with orange and milk chocolate with baileys)